

Florida Department of Education  
CURRICULUM FRAMEWORK

Program Title: Animal Products Processing  
Occupational Area: Agriscience and Natural Resources

Secondary PSAV

Program Numbers	8109100	A010402
CIP Number	0101.040200	0101.040200
Grade Level	9-12, 30, 31	30, 31
Standard Length	3 credits	450 hours
Certification	VOC AGRI @4	VOC AGRI @4
	AGRI @4	AGRI @2 @4
	AG PRODUC ¶7 ¶G	AG PRODUC @7 G
	AGRICULTUR 1 @2	AGRICULTUR 1 @2

Basic Skills

Math	9
Language	9
Reading	9

I. MAJOR CONCEPTS/CONTENT: The purpose of this program is to prepare students for employment as slaughterers and butchers (89802688).

The content includes, but is not limited to, instruction that prepares individuals to slaughter, process and prepare meat for sale or distribution. Subject matter includes slaughtering, safety, hand and power tools, health and sanitation, display, packaging, grading, record keeping, legal regulations, and cutting, as well as leadership and human relations skills.

Listed below are the courses that comprise this program when offered at the secondary level:

8109110 - Animal Products Processing 1  
8109120 - Animal Products Processing 2  
8109130 - Animal Products Processing 3

II. LABORATORY ACTIVITIES: Slaughtering and meat cutting laboratory activities are an integral part of this program, including the safe use of mechanics' tools, carpentry hand and portable power tools, slaughtering equipment and tools, meat cutting tools and instruments, coolers and freezers.

III. SPECIAL NOTE: FFA (secondary) and the National Postsecondary Agricultural Student Organization (postsecondary) are the appropriate Career Technical Student Organizations for providing leadership training and for reinforcing specific vocational skills. Career Technical Student Organizations, when provided, shall be an integral part of the vocational instructional program, and the activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, FAC.

Planned and supervised occupational activities must be provided through one or more of the following: (1) directed laboratory experience, (2) student projects, (3) placement for experience, (4) cooperative experience.

Cooperative training - OJT is appropriate for this program. Whenever cooperative training - OJT is offered, the following are required for each student: a training plan, signed by the student, teacher, and employer, which includes instructional objectives and a list of on-the-job and in-school learning experiences; a workstation that reflects equipment, skills, and tasks that are relevant to the occupation which the student has chosen as a career goal. The student must receive compensation for work performed.

In accordance with Rule 6A-10.040, FAC, the minimum basic-skills grade levels required for postsecondary adult vocational students to exit the program are listed on the front page of this curriculum framework. These grade-level numbers correspond to grade-equivalent scores obtained on one of the state-designated basic-skills examinations. If a student does not meet the basic-skills level required for completion of the program, remediation should be provided concurrently in Vocational Preparation Instruction (VPI). Please refer to the Rule for exemptions.

When a secondary student with a disability is enrolled in a vocational class with modifications to the curriculum framework, the particular outcomes and student performance standards which the student must master to earn credit must be specified on an individual basis. The job or jobs for which the student is being trained should be reflected in the student's desired post school outcome statement on the Transition Individual Educational Plan (Transition IEP).

This program may be offered in courses. Vocational credit shall be awarded to the student on a transcript in accordance with Section 230.643 F.S.

- IV. **INTENDED OUTCOMES:** After successfully completing this program, the student will be able to:

**OCCUPATIONAL COMPLETION POINT - DATA CODE A**

Slaughter and butcher - OES 89802688

- 01.0 Slaughter beef and swine animals.
- 02.0 Observe safety precautions.
- 03.0 Use and maintain hand and power cutting tools.
- 04.0 Sanitize facilities and equipment.
- 05.0 Follow legal regulations.
- 06.0 Sell and display meats.
- 07.0 Package meats.
- 08.0 Cut, trim and slice beef, pork and veal.
- 09.0 Prepare ground meats.
- 10.0 Inspect and grade meat.
- 11.0 Keep records.
- 12.0 Demonstrate employability skills.

July 2001

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

**Program Title:** Animal Products Processing  
**Secondary Number:** 8109100  
**Postsecondary Number:** A010402

**OCCUPATIONAL COMPLETION POINT - DATA CODE A**

Slaughter and butcher - OES 89802688

01.0 SLAUGHTER BEEF AND SWINE ANIMALS--The student will be able to:

- 01.01 Humanely immobilize or stun beef and swine.
- 01.02 Stick or bleed animal.
- 01.03 Remove hide from beef cattle.
- 01.04 Trim carcass.
- 01.05 Remove paunch, intestines, liver, spleen and stomach.
- 01.06 Split carcass into halves.
- 01.07 Remove bone dust in sternum and vertebrae.
- 01.08 Weigh carcass.
- 01.09 Scald swine.
- 01.10 Dehair swine.
- 01.11 Singe hog.

02.0 OBSERVE SAFETY PRECAUTIONS--The student will be able to:

- 02.01 Apply first aid to minor cuts, bruises and burns.
- 02.02 Follow safe work habits.
- 02.03 Identify potential safety hazards.
- 02.04 Wear appropriate protective clothing.
- 02.05 Use proper lifting and carrying methods.
- 02.06 Adjust safety shields and devices.
- 02.07 Remove debris from work area.
- 02.08 Handle live cattle and swine in a safe manner.

03.0 USE AND MAINTAIN HAND AND POWER CUTTING TOOLS--The student will be able to:

- 03.01 Use power tools and equipment safely.
- 03.02 Use hand tools safely.
- 03.03 Use electric handsaws.
- 03.04 Identify tools and equipment.
- 03.05 Adjust tools and equipment.
- 03.06 Select and use appropriate tools and equipment.
- 03.07 Sharpen tools.
- 03.08 Clean tools.
- 03.09 Use scales.
- 03.10 Use knives and cleavers.
- 03.11 Repair tools and equipment.

04.0 SANITIZE FACILITIES AND EQUIPMENT--The student will be able to:

- 04.01 Identify personal sanitation practices.

- 04.02 Clean and sanitize hand and power meat-cutting tools.
  - 04.03 Describe the influence sanitary conditions may have on meat spoilage.
  - 04.04 Clean and sanitize floors, ceilings and walls in cutting room and cooler.
  - 04.05 Clean and sanitize racks and counters in cutting room and cooler.
- 05.0 FOLLOW LEGAL REGULATIONS--The student will be able to:
- 05.01 Identify sanitation requirements for licensing.
  - 05.02 Display appropriate inspection certificates.
  - 05.03 Interpret local, state and federal inspection requirements.
  - 05.04 Interpret meat-marketing regulations.
  - 05.05 Identify agencies regulating the industry.
- 06.0 SELL AND DISPLAY MEATS--The student will be able to:
- 06.01 Identify various meat items for customers.
  - 06.02 Label meat in display cases.
  - 06.03 Price various cuts of meat for customers.
  - 06.04 Take orders by telephone.
  - 06.05 Stock meat displays.
  - 06.06 Interpret customer's orders for various cuts.
  - 06.07 Control temperature in storage areas.
  - 06.08 Determine freezer storage life of various meats.
- 07.0 PACKAGE MEATS--The student will be able to:
- 07.01 Select appropriate wrapping materials.
  - 07.02 Weigh meats for packaging.
  - 07.03 Wrap meats for customers' home freezers.
  - 07.04 Wrap and re-wrap packages for self-service.
- 08.0 CUT, TRIM AND SLICE, BEEF, PORK AND VEAL--The student will be able to:
- 08.01 Identify primal beef and pork cuts.
  - 08.02 Bone beef and pork.
  - 08.03 Break beef forequarter and hindquarter.
  - 08.04 Identify retail and wholesale cuts of beef.
  - 08.05 Cut wholesale and retail beef and pork cuts.
  - 08.06 Trim cuts.
  - 08.07 Identify retail and wholesale cuts of beef and pork.
  - 08.08 Slice ham.
- 09.0 PREPARE GROUND MEATS--The student will be able to:
- 09.01 Grind meats.
  - 09.02 Identify pork meats to be used for ground ham loaf.
  - 09.03 Select beef meats to be used for ground beef.
  - 09.04 Select pork meats to be used for sausage.
- 10.0 INSPECT AND GRADE MEAT--The student will be able to:

- 10.01 Recognize signs of meat spoilage.
- 10.02 Grade meat carcasses.
- 10.03 Describe the influence grade has on preparation procedures and retail price.
- 10.04 Describe the various characteristics which determine grade.

11.0 KEEP RECORDS--The student will be able to:

- 11.01 Take inventory.
- 11.02 File information.
- 11.03 Keep sanitation and inspection records.
- 11.04 Order supplies.
- 11.05 Keep personnel records.
- 11.06 Maintain market information.

12.0 DEMONSTRATE EMPLOYABILITY SKILLS--The student will be able to:

- 12.01 Conduct a job search.
- 12.02 Secure information about a job.
- 12.03 Identify documents that may be required when applying for a job.
- 12.04 Complete a job application form correctly.
- 12.05 Demonstrate competence in job interview techniques.
- 12.06 Identify or demonstrate appropriate responses to criticism from employer, supervisor, or other persons.
- 12.07 Demonstrate knowledge of how to make job changes appropriately.
- 12.08 Demonstrate acceptable employee health habits.

Program: 8109100 Animal Products Processing  
2001

July

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

Course Number: 8109110  
Course Title: Animal Products Processing  
Course Credit: 1

**COURSE DESCRIPTION:**

This course is designed to develop competency in the areas of safety, sanitation, sales, display, stocking and employability skills.

02.0 OBSERVE SAFETY PRECAUTIONS--The student will be able to:

- 02.01 Apply first aid to minor cuts, bruises and burns.
- 02.02 Follow safe work habits.
- 02.03 Identify potential safety hazards.
- 02.04 Wear appropriate protective clothing.
- 02.05 Use proper lifting and carrying methods.
- 02.06 Adjust safety shields and devices.
- 02.07 Remove debris from work area.
- 02.08 Handle live cattle and swine in a safe manner.

04.0 SANITIZE FACILITIES AND EQUIPMENT--The student will be able to:

- 04.01 Identify personal sanitation practices.
- 04.02 Clean and sanitize hand and power meat-cutting tools.
- 04.03 Describe the influence sanitary conditions may have on meat spoilage.
- 04.04 Clean and sanitize floors, ceilings and walls in cutting room and cooler.
- 04.05 Clean and sanitize racks and counters in cutting room and cooler.

06.0 SELL AND DISPLAY MEATS--The student will be able to:

- 06.01 Identify various meat items for customers.
- 06.02 Label meat in display cases.
- 06.03 Price various cuts of meat for customers.
- 06.04 Take orders by telephone.
- 06.05 Stock meat displays.
- 06.06 Interpret customer's orders for various cuts.
- 06.07 Control temperature in storage areas.
- 06.08 Determine freezer storage life of various meats.

10.0 INSPECT AND GRADE MEAT--The student will be able to:

- 10.01 Recognize signs of meat spoilage.

12.0 DEMONSTRATE EMPLOYABILITY SKILLS--The student will be able to:

- 12.01 Conduct a job search.
- 12.02 Secure information about a job.
- 12.06 Identify or demonstrate appropriate responses to criticism from employer, supervisor, or other persons.
- 12.07 Demonstrate knowledge of how to make job changes appropriately.
- 12.08 Demonstrate acceptable employee health habits.

Program: 8109100 Animal Products Processing  
2001

July

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

Course Number: 8109120  
Course Credit: 1  
Course Title: Animal Products Processing 2

**COURSE DESCRIPTION:**

This course is designed to develop competency in the areas of the use and maintenance of meat cutting equipment, packaging of meat and meat products, preparation of ground meats, record keeping and employability skills.

03.0 USE AND MAINTAIN HAND AND POWER CUTTING TOOLS--The student will be able to:

- 03.01 Use power tools and equipment safely.
- 03.02 Use hand tools safely.
- 03.03 Use electric handsaws.
- 03.04 Identify tools and equipment.
- 03.05 Adjust tools and equipment.
- 03.06 Select and use appropriate tools and equipment.
- 03.07 Sharpen tools.
- 03.08 Clean tools.
- 03.09 Use scales.
- 03.10 Use knives and cleavers.
- 03.11 Repair tools and equipment.

07.0 PACKAGE MEATS--The student will be able to:

- 07.01 Select appropriate wrapping materials.
- 07.02 Weigh meats for packaging.
- 07.03 Wrap meats for customers' home freezers.
- 07.04 Wrap and re-wrap packages for self-service.

09.0 PREPARE GROUND MEATS--The student will be able to:

- 09.01 Grind meats.
- 09.02 Identify pork meats to be used for ground ham loaf.
- 09.03 Select beef meats to be used for ground beef.
- 09.04 Select pork meats to be used for sausage.

11.0 KEEP RECORDS--The student will be able to:

- 11.01 Take inventory.
- 11.02 File information.
- 11.03 Keep sanitation and inspection records.
- 11.04 Order supplies.
- 11.05 Keep personnel records.
- 11.06 Maintain market information.



12.0 DEMONSTRATE EMPLOYABILITY SKILLS--The student will be able to:

- 12.03 Identify documents that may be required when applying for a job.
- 12.04 Complete a job application form correctly.
- 12.05 Demonstrate competence in job interview techniques.

Program: 8109100 Animal Products Processing  
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July

Florida Department of Education  
STUDENT PERFORMANCE STANDARDS

Course Number: 8109130  
Course Title: Animal Products Processing 3  
Course Credit: 1

**COURSE DESCRIPTION:**

This course is designed to develop competency in the areas of slaughter, industry regulations, cutting and trimming beef and pork, grading of meats and carcasses and inspection procedures

01.0 SLAUGHTER BEEF AND SWINE ANIMALS--The student will be able to:

- 01.01 Humanely immobilize or stun beef and swine.
- 01.02 Stick or bleed animal.
- 01.03 Remove hide from beef cattle.
- 01.04 Trim carcass.
- 01.05 Remove paunch, intestines, liver, spleen and stomach.
- 01.06 Split carcass into halves.
- 01.07 Remove bone dust in sternum and vertebrae.
- 01.08 Weigh carcass.
- 01.09 Scald swine.
- 01.10 Dehair swine.
- 01.11 Singe hog.

05.0 FOLLOW LEGAL REGULATIONS--The student will be able to:

- 05.01 Identify sanitation requirements for licensing.
- 05.02 Display appropriate inspection certificates.
- 05.03 Interpret local, state and federal inspection requirements.
- 05.04 Interpret meat-marketing regulations.
- 05.05 Identify agencies regulating the industry.

08.0 CUT, TRIM AND SLICE, BEEF, PORK AND VEAL--The student will be able to:

- 08.01 Identify primal beef and pork cuts.
- 08.02 Bone beef and pork.
- 08.03 Break beef forequarter and hindquarter.
- 08.04 Identify retail and wholesale cuts of beef.
- 08.05 Cut wholesale and retail beef and pork cuts.
- 08.06 Trim cuts.
- 08.07 Identify retail and wholesale cuts of beef and pork.
- 08.08 Slice ham.

10.0 INSPECT AND GRADE MEAT--The student will be able to:

- 10.02 Grade meat carcasses.
- 10.03 Describe the influence grade has on preparation procedures and retail price.

10.04 Describe the various characteristics which determine grade.