

Pathway Summary Descriptions & Details for SAE Journals



Pathway in: Food Products and Processing Systems

Code	Summary Activity Description	AFNR Description	Additional AFNR Details
FPP.01	Learning about the food industry and processing	Examine components of the food industry and historical development of food products and processing.	Evaluate the significance and implications of changes and trends in the food products and processing industry.
			Work effectively with industry organizations, groups and regulatory agencies affecting the food products and processing industry.
FPP.02	Managing food safety in processing	Apply safety principles, recommended equipment and facility management techniques to the food products and processing industry.	Manage operational procedures and create equipment and facility maintenance plans.
			Implement Hazard Analysis and Critical Control Point (HACCP) procedures to establish operating parameters.
			Apply safety and sanitation procedures in the handling, processing and storing of food products.
			Demonstrate worker safety procedures with food product and processing equipment and facilities.
			Implement Hazard Analysis and Critical Control Point (HACCP) procedures to establish operating parameters.
FPP.03	Applying scientific principles	Apply principles of science to the food products and processing industry.	Apply principles of science to food processing to provide a safe, wholesome and nutritious food supply.
FPP.04	Processing food for storage, distribution & Use	Select and process food products for storage, distribution and consumption.	Utilize harvesting, selection and inspection techniques to obtain quality food products for processing.
			Evaluate, grade and classify processed food products.
			Process, preserve, package and present food and food products for sale and distribution.