

<b>Name</b>	<b>Graduation Year</b>
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**Agriculture Career Technical Pathway for Graduation  
03MC Agribusiness and Production Systems (ODE A0 2016 & WebXam 2012)  
Student Checklist**

- Students must successfully complete 4 of the 7 classes listed in the table while also meeting the assessment criteria for both the corresponding course WebXams and the three WorkKeys tests.
- **Industry credential and workforce readiness** Students earn 12 points through a State Board of Education-approved, **industry-recognized credential or group of credentials** in a single career field and achieve a **workforce readiness score** on the **WorkKeys** assessment. The state of Ohio will pay one time for those who take the WorkKeys assessment.
- Students successfully completing this pathway and who wish to earn a Diploma with Honors may use the Career Technical Diploma with Honors checklist.

Grade Level	Year	Course #	Course Name	Corresponding WebXam	Score WebXam
		102/3	Agriculture, Food, and Natural Resources	010105	
		112/3	Mechanical Principles	010120	
		104/5	Animal and Plant Science	010125	
9		132/3	Business Management for Agricultural and Environmental Systems	010115	
		148/9	Environmental Science for Agriculture and Natural Resources	010720	
		146/7	Animal Health	010915	
		140/1	Livestock Selection, Nutrition, and Management	010920	
		152/3 154/5	Science and Technology of Food (regular or advanced)	011010	
		162/3	Agricultural and Environmental Systems Capstone	010190	NA
<b>Course Count &gt;=4</b>			4 completed courses may also substitute for the fine arts graduation requirement	<b>WebXam Score Total</b>	

<b>WorkKeys Tests</b> (formerly Reading, Applied Math, and Locating Information)	>=3	Score
Applied Math		
Graphic Literacy		
Workplace Documents		
<b>Score Total</b> 2018-2019 Total >= 13 2020+ Total >= 14		_____

## Course Description Additions

### **Business** (2 semesters) **WebXam = 010115**

Course # 132 133 Credit .5 per semester Grade 9 Fee: \$10

Students will examine elements of business, identify organizational structures and apply management skills while developing business plans, financial reports and strategic goals for new ventures or existing businesses. Learners will use marketing concepts to evaluate the marketing environment and develop a marketing plan with marketing channels, product approaches, promotion and pricing strategies. Throughout the course, students will apply concepts of ethics and professionalism while implications of business regulations will be identified.

### **Advanced Science and Technology of Food** (2 semesters) **WebXam = 011010**

Course # 154 155 Credit .5 per semester Grade 9 Fee: \$10 Prerequisite: Science and Technology of Food (This course does NOT add to the total count of Ag classes needed to be a concentrator-4.)

This advanced course examines more in-depth the research, marketing, processing and packaging techniques applied to the development of food products. Learners will examine principles of food preservation techniques and determine correlations to food sensory, shelf life and food stability. Learners will examine and develop food safety, sanitation, and quality assurance protocol. Government regulations and food legislation will be examined and the implications to food science and technology will be identified.

### **Agricultural and Environmental Systems Capstone** (2 semesters) **WebXam = Not Applicable**

Course # 162 163 Credit .5 per semester Grades 11-12 Fee: \$10 Prerequisite: 4<sup>th</sup> Ag class concurrent or previously awarded 4 credits

Students apply Agricultural and Environmental Systems program knowledge and skills in a more comprehensive and authentic way. Capstones are project/problem-based learning opportunities that occur both in and away from school. Under supervision of the school and through partnerships, students combine classroom learning with work experience to benefit themselves and others. These can take the form of mentorship employment, cooperative education, and internships.