

Syllabus

Principles of Food Production (Food Science)

Instructor: Tracy Dugger

Classroom: Aquacenter

Description: Aquaculture includes standards on career choices, history, species, anatomy, management, nutrient, health, water quality, production, marketing and leadership skills needed to help students better prepare for careers this area of agriculture. As space for agriculture diminishes and food requirements increase, new methods of production will be necessary for adequate food production and food quality in the 21st century.

Expectations: Bring a positive attitude to class everyday.
Come prepared to work.
Bring supplies with you (paper, pencil or pen, etc...)
Be willing to work with others.
Show respect for teacher and other students.

Class Rules: Be on time and ready to work.
Follow the School Student Handbook.
Work in a safe manner.

Grading Standards:	A	93-100
	B	85-92
	C	75-84
	D	70-74
	F	0-69