The Agriculture, Food, & Natural Resources (AFNR) Career Cluster focuses on the essential elements of life—food, water, land, & air. This career cluster includes a diverse spectrum of occupations, ranging from farmer, rancher, & veterinarian to geologist, land conservationist, & florist. It also includes non-traditional agricultural occupations like wind energy, solar energy, & oil & gas production.



The Food Science and Technology program of study explores the occupations and educational opportunities associated with working with agricultural and food scientists in food, fiber, and animal research, production, and processing. This program of study may also include assisting with animal breeding, nutrition, and conducting tests and experiments to improve yield and quality of crops or to increase the resistance of plants and animals to disease or insects.



Successful completion of the Food Science and Technology program of study will fulfill requirements of a Business and Industry endorsement or STEM endorsement if the math and science requirements are met. Revised – August 2022



Meet the Teachers

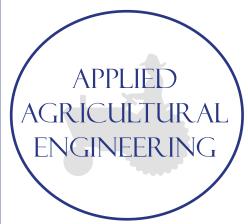
The Agriculture, Food, & Natural Resource program of study is under the instruction of Hunter Mewbourn. Mr. Mewbourn is a Frankston native with experience in welding that dates back to his time as a student at FISD. He brings 10 years of industry experience to the Ag program where he hopes to inspire the next generation of blue collar workers. He loves the experience of watching students learn how to use new tools and seeing the joy on their face when they accomplish a good weld. His main focus for his students is to help them learn skills that they can used either for their careers or creating things in their private lives.





AGRICULTURE, FOOD, & NATURAL RESOURCE





Level 1

Principles of Agriculture, Food, & Natural Resources

Level 2

Food Technology and Safety/Lab

Level 3

Food Processing/Lab

Level 4

Practicum in Agriculture, Food, & Natural Resources Project Based Research

Certification offered:
Culinary Meat Selection & Cookery Certification
Food Safety & Science Certification
Pre-Professional Certification in
Food Science Fundamentals



Occupations	Median Wages	Annual Openings	% Growth
Agricultural and Food Science Technicians	\$ 34,382	236	11 %
Supervisors of Production and Operating	\$ 62,171	5,094	9 %
Inspectors, Testers, Sorters, Samplers, and Weighers	\$ 37,689	6,653	%%

Work Based Learning & Expanded Learning Opportunities

Exploration Activities:	Work Based Learning Activities:	
Tour a food products processing facility	Intern at a food products processing facility	
Participate in Texas FFA	Participate in an FFA supervised agriculture experience	

High School/Industry Certification	Associates Degree	Bachelor's Degree	Master's/Doctoral Professional Degree	
Culinary Meat Selection & Cookery Certification		Agricultural and Food Products Processing		
Food Safety & Science Certification	Food Science	Food Science and Nutrition	Food Science and Technology	
Pre-Professional Certification in Food Science Fundamentals		Food Science and Technology		

Additional industry-based certification information is available on the TEA CTE website. For more information on postsecondary options for this program of study, visit TXCTE.org.