

INTRODUCTION TO AGRICULTURE

COURSE OUTLINE

Description: This course is an introductory course designed to expose students to different facets of FFA and the agriculture industry. Students will gain knowledge in animal science, plant science, leadership skills, public speaking, FFA opportunities, and agricultural mechanics. Instruction and student learning will occur through lectures, student projects, group discussions, hands on experiences, FFA experiences, CDE participation, and their SAE program.

Length: 180 hours, 36 weeks

Grade: 9

Unit #/Week #	Unit Title/Topic	Projects/Activities	Curriculum Applications For FFA Members
Unit 1	FFA		
Week 1	What is FFA/History/Officers	Timeline poster	
Week 2	DAD (degrees/acronyms/dress code)	Cookie decoration	9/18 Greenhand Conference
Unit 2	Intro to Ag		
Week 3	Defining Ag/History of Ag	Video Productions	
Unit 3	Animal Systems		
Week 4	Terminology/products/careers	Tasty Classification	
Week 5	Breeds	Breed mobile	
Week 6	Evaluation	Dairy Farm Tour	
Week 7			10/9 Dairy CDE 11/7 Horse CDE
Unit 4	SAE/Record Books		
Week 8	SAE Overview		Establish an SAE
Week 9	Record Books/Interview	Fill out personal record books	
Unit 5	Natural Resources		
Week 10			
Week 11			
Unit 6	Leadership/Par-Law		
Week 12	Creed	Oral or written presentation of creed	
Week 13	Parliamentary Procedure	Mock meetings	11/14 Leadership School
Week 14	Review		

Unit 7	Public Speaking		
Week 15	Principles of speaking		
Week 16	Creating a speech	Research and deliver a speech	12/12 Speech CDE
Week 17	Ag Issues	Mock debates	
	End of Semester 1		
Unit 8	Welding		
Week 18	Safety	Safety test passed with 100%	
Week 19	Oxyacetylene		
Week 20	ARC	Skill welds	
Week 21	Project		
Unit 9	Poultry		
Week 22	Poultry industry/products	Disappearing Eggshell	
Week 23	Raising poultry	Incubate eggs	
Unit 10	Plant Systems		
Week 24	Horticulture	Plant Cell Models	
Week 25	Horticulture	Landscape Design	
Week 26	Agronomy		
Week 27	Soil Texture	Soil Testing/Erosion Lab	
Unit 11	Food Science		4/9 Food Science CDE
Week 28	Food Safety		
Week 29	Food Processing		
Unit 12	Dairy		4/9 Dairy Food CDE
Week 30	Overview of Industry	Cheese Making	
Week 31	Product Evaluation		
Unit 4 (Revisited)	SAE/Record Books		
Week 32	Updating		
Unit 3 (Revisited)	Animal Systems		4/2 Livestock CDE
Week 33	Health	Soda Bottle Lung	
Week 34	Digestion	Life Size Digestion	
2/15-22 National FFA Week			
5/4 – 5/6 State CDE's			
5/28 – 5/30 State Convention			

Grading: Grades will be entered weekly and will consist of some homework and quizzes, tests, projects, and a daily participation grade when working on projects. This class is designed to be very hands on, therefore, the majority of points will come from daily participation and projects.