

AGRICULTURE

We will offer an opportunity of Agriculture classes to help meet the needs of ROCORI students and to help fulfill their FFA requirements. FFA members are required to have at least one AG class per year.

Grade 9	Grade 10	Grade 11	Grade 12
Ag, Pizza, and You! Companion Animals Eggs, Steaks & Milkshake Let's Taco-bout Ag Fish & Wildlife Mgmt Floral Design Green & Growing	Ag, Pizza and You! Companion Animals Veterinary Science Eggs, Steaks & Milkshakes Let's Taco-bout Ag Fish & Wildlife Mgmt Floral Design Green & Growing	Ag, Pizza and You! Companion Animals Veterinary Science Eggs, Steaks & Milkshakes Let's Taco-bout Ag Fish & Wildlife Mgmt Floral Design Green & Growing College Animal Science	Ag, Pizza and You! Companion Animals Veterinary Science Eggs, Steaks & Milkshakes Let's Taco-bout Ag Fish & Wildlife Mgmt Floral Design Green & Growing College Animal Science

647 **Ag, Pizza, and You!: Introduction to Agriculture**

2 terms **1/2 credit**

Pre: None

Grade Levels: 9-12

Course Summary: Let's learn about what it takes to make a pizza! Where does pepperoni come from? How do you even make cheese? These questions, and more, will all be answered when completing this class (while eating some delicious pizza)! We will work with animals, BIG and small, to see how to best care for them. We will learn how to program and use a FarmBot that will plant, weed, water, and pick our produce! We will see what resources we can reuse and how we can become more sustainable! Agriculture is more than just cows, sows, and plows. Agriculture is the food we eat, the clothes we wear, the house we live in, and the natural resources around us, so let's learn together!!

648 **Companion Animals**

2 terms **1/2 credit**

Pre: None

Grade Levels: 9-12

Course Summary: Are furry, fuzzy creatures your passion? This course will cover the care of dogs, cats, horses, and other small animals. Students will learn about various breeds as well as the needs of companion animals including: housing and equipment, safety, handling, reproduction, feeding, and disease ailments for each type of animal. Hands-on experiences in veterinary practices such as learning to trim animal nails and observing animal vital signs are among the numerous laboratory experiences in this class. Throughout the trimester, students will be responsible for the care and maintenance of class animals.

649 **Veterinary Science**

2 terms **1/2 credit**

Pre: None

Grade Levels: 10-12

Course Summary: Interested in being a veterinarian, farmer, zoologist, or other animal related career, then this class is for you! In this course, students will develop a whole perspective of the animal from their wet nose to the tip of the tail. We will work with live animals and learn how to properly handle and care for them. We will practice giving injections, suture wounds, perform CPR, and do dissections to learn more about the anatomy of the animal. Field trips to the zoo, vet clinics, and farms are on the horizon! Don't miss out!

650 **Eggs, Steaks & Milkshakes: Animal Production**

2 terms **1/2 credit**

Pre: None

Grade Levels: 9-12

Course Summary: Eggs for breakfast. Steaks for lunch. Milkshakes for supper! Let's learn about what it takes to get our food from farm to plate, focusing on products produced by animals! Animal growth and genetics will be studied, along with picking the right animal! We will hatch and care for baby chicks, practice giving injections, and even shear sheep! We will work with live animals, tour farms, and work with career experts! Let's learn by doing!!

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651 Let's Taco-bout Ag: Hot Topics in Agriculture

1 terms 1/4 credit

Pre: None

Grade Levels: 9-12

Course Summary: Who doesn't love a good debate with some food in hand?! Agriculture is always changing and making headlines. Let's research and investigate the various current issues in agriculture such as GMO's, lactose intolerance, the use of growth hormones, antibiotics, lab grown meat, and more! Students will participate in debates, discussions, and agricultural activism about topics that interest them. Join us to become more aware of the world around you as it continues to change.

652 Fish and Wildlife Management

2 terms 1/2 credit

Pre: None

Grade Levels: 9-12

Course Summary: Hunting, fishing, and loving every day. We will learn to identify various fish, birds and mammals, so that we can be better hunters, fishers, and wildlife managers! Let's see why lakes have different fish, and how we can become more successful! Meat Eater Mondays anyone!? Let's learn from the experts by watching what they do! We will build ice fishing rods, learn about deer management practices, and do some tracking! Field trips to Cabela's and wildlife habitats are included! Get your gear and sign up!

656 Green & Growing: Horticulture

2 terms 1/2 credit

Pre: None

Grade Levels: 9 - 12

Course Summary: Starter package on how to develop a green thumb all wrapped into one class? Students in the class will gain a basic understanding of plants and the industry, ranging from indoor plants to outdoor plants used in landscape and in our homes. Students will study plant reproduction and learn plant growth processes by completing a variety of hands-on lab activities on trees, crops, houseplants, and common outdoor plants. Throughout the class, students will have the opportunity to explore many of the career possibilities available in many of the horticulture fields.

657 Floral Design

2 terms 1/2 credit

Pre: None

Grade Levels: 9-12

Course Summary: Do you want to learn how to make your own holiday arrangement or a Mother's Day bouquet? This course is designed to be hands on, allowing students to create various floral arrangements with fresh flowers that they will be able to take home, WEEKLY! Students enrolled in the floriculture class will study the floral industry, the principles and elements of design, and develop problem solving skills to become a successful florist of their own.

*****ART CREDIT*****

Lab fee: \$30

658 Meats & Eats

1 term 1/4 credit

Pre: None

Grade Level: 9 – 12

Course Summary: Take a step into the world of meat! Learn how to identify different cuts, how to cook it best, and what tastes good! During this 6 week course students will have the opportunity to work with beef, pork, lamb and poultry products. They will learn how to determine how much meat an animal will yield, what is the best way to cook it and even gain some hands on experience making and tasting various products. If you like meat and want to know more about it, this is the class for you!

Lab Fee: \$10 (covers the cost of food that you will eat throughout the class)

660 College Animal Science

4 terms 1 HS Credit; 4 college credits

Pre: Veterinary Science **OR** Eggs, Steaks and Milk Shakes **OR** Instructor Approval **AND TOP 50% OF CLASS**

Grade Levels: 11 - 12

Course Summary: In the Animal Science class, fundamental concepts of animal breeding, physiology, nutrition, and management will be discussed as they apply to the production of beef, dairy, horses, poultry, sheep, swine, and other livestock. Students will gain hands on skills and knowledge that can help them to pursue a degree in animal science, help with life on the farm, and gain confidence with various animal care techniques. Students will be able to go on field trips to practice and apply knowledge and skills throughout the class.

Lab fee: \$25 (Covers class materials and field trip transportation)

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