

Program SLOs

Agriculture and Related Technologies

(Agriculture, Agriculture Business, Animal Science)

A.S. – General Agriculture, Agriculture Business, Agriculture Business (AS-T), Equine Science

Certificate of Achievement– General Agriculture, Agricultural Business, Plant-Based Nutrition and Sustainable Agriculture

Agriculture and Related Technologies Program Student Learning Outcomes From the 2015 PrOF (Program Review)			
1	Program Student Learning Outcome (P-SLO)	Technical Knowledge	<ul style="list-style-type: none"> Compete in the job market in the field of agriculture
2	Program Student Learning Outcome (P-SLO)	Transfer	<ul style="list-style-type: none"> Prepare students for transfer to higher learning institutions
3	Program Student Learning Outcome (P-SLO)	Life-long learning	<ul style="list-style-type: none"> Provide students the opportunity to participate in leadership opportunities to develop life-long learning traits
4	Program Student Learning Outcome (P-SLO)	Basic Skills	<ul style="list-style-type: none"> Basic Skill Improvement
5	Program Student Learning Outcome (P-SLO)	Communication	<ul style="list-style-type: none"> Demonstrate independent learning and effective communication skills

A.S. - Equine Science Student Learning Outcomes*
SLO 1 Describe the processes involved and outline major events in the evolution and domestication of the horse.
SLO 2 Formulate a disease and parasite prevention program for equine.
SLO 3 Describe career opportunities and requirements for successful employment in the equine industry.
SLO 4 Relate basic genetic principles to techniques in breeding selection and mating programs.
SLO 5 Identify anatomy and describe physiology of the male and female equine reproductive tract.
SLO 6 List and explain the correct use of specialized insemination tools.
SLO 7 Develop and maintain bookkeeping and record systems.
SLO 8 Develop a ranch plan for an equine facility, incorporating legal requirements and regulations.
SLO 9 Identify parts of the equine gastrointestinal system and describe the function of each.
SLO 10 Implement a sound feeding program based on the type and amount of work performed.
SLO 11 Assess the function and importance of each nutrient as it pertains to equine nutrition.
SLO 12 Demonstrate basic handling of the horse including catching, haltering, leading and tying.

Certificate - Plant-Based Nutrition and Sustainable Agriculture Student Learning Outcomes*

SLO 1 Demonstrate independent learning and effective communication skills.

- Demonstrate responsibility for personal action and choices.
- Communicate effectively both orally and in writing.

SLO 2 Explain the principles of nutrition and its effect on health.

- Relate the dietary causes of chronic diseases.
- Evaluate the role of plant-based foods on health and the environment.

SLO 3 Demonstrate a fundamental understanding of health behaviors on nutritional and health status.

- Schematize the effects of personal food choice on health, the environment and public policy.

SLO 4 Basic and advanced plant science/horticulture skills development and improvement.

- Demonstrate and apply the theories of sustainable and organic agriculture.
- Demonstrate a fundamental understanding of soils, soil development, soil building and preparation and sustainable soil management.
- Demonstrate a fundamental understanding of hydraulics and irrigation design, installation, and water management principles and practices.
- Create agriculture design concepts based on sound, sustainable soil management, water conservation, construction and maintenance, and integrated pest management best practices.

SLO 5 Effectively and accurately prepare and analyze raw ingredients and prepared foods.

- Evaluate food through sensory evaluation of texture, taste, color, presentation, smell and umami.
- Identify optimal cooking procedures/heat transfer to maximize nutrient content as well as the quality of the ingredients and dish as a whole.
- Analyze quality defects in cooked products and specify possible errors in techniques or ingredient selection.

SLO 6 Implement proper sanitary and safety techniques.

- Demonstrate appropriate food handling and sanitary techniques.
- Utilize kitchen tools/equipment appropriately