

AGRICULTURAL INDUSTRY AND EDUCATION DEPARTMENT

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The Department of Agricultural Industry and Education offers a wide variety of educational opportunities including programs of study in agricultural education, mechanized agriculture, food science, dairy industry, and enology.

The department provides faculty to counsel students who wish to pursue programs emphasizing teacher education, food science and technology, dairy manufacturing, mechanized agriculture, and wine making. The courses offered in the disciplinary areas listed below provide the necessary background to prepare students for career objectives.

Mechanized Agriculture (Ag Me) prepares students for positions in farm equipment development, sales and service, rural electrification, farm building construction, and general farming. The courses deal with the ever-changing field of agricultural processes and mechanization.

Agricultural Education (Ag Ed) prepares students as teachers of agriculture for the public school grades 7 through 14.

Dairy Industry (D Ind) prepares students for positions in the dairy and food processing industry with in-depth subject matter in production, marketing, government inspection, and food technology.

Food Science (F'Sci) prepares students for employment opportunities with governmental agencies engaged in regulatory work; food industry including food processing, canning, freezing, and packaging plants; and research.

Enology (Enol) prepares students for positions in the California wine industry. Typical positions include laboratory technologist, plant sanitarian, wine chemist, processing department supervisor, and production manager.

Programs of Study: The Department of Agricultural Industry and Education provides competent advisers for students pursuing career objectives in, *but not limited to*, the following areas:

Career Objective

Farm equipment sales and service
 Agricultural engineering
 Dairy industry technology
 Teaching: vocational agriculture,
 junior high school, community
 college, college or university
 Food technology, food processing
 Enology, wine technology
 Wine chemistry, food chemistry
 Food plant management
 Agricultural sales: food products,
 farm equipment
 General farming or ranching

 Food and dairy sanitation
 Agricultural research: food products,
 agricultural by-products

Suggested Major

Agricultural business
 Agricultural science
 Agricultural science
 Agricultural education

 Agricultural science
 Agricultural science
 Agricultural science
 Agricultural business
 Agricultural business

 Agricultural education or agricultural
 science
 Agricultural science
 Agricultural science

Laboratory Units: Theoretical instruction in dairy industry, enology, and mechanized agriculture is enhanced through practical application at the various laboratory units.

Dairy Processing Laboratory: A pilot plant with cold storage and dairy processing facilities affords students an opportunity to learn practical and management skills involved in making ice cream, cheese, butter, and other dairy by-products.

Enology Laboratory: The pilot winery affords the student an opportunity to learn practical skills involved in winemaking, bottling, and storage of wines and is also used as a laboratory for certain phases of the food science program.

Agricultural Mechanization Laboratory: This laboratory, complimented by the entire farm