

Your final course will look like this. Use the “+ Create” button to create each topic and assignment.

**Module Assignments**

Create all Module assignments as ungraded. Add the title, copy the instruction text, select the correct topic, add the link to the module, and assign.

* **Getting Started Module:**
  + Instruction text: Follow the link to the first module. Watch the promo video to see what you're getting into! Answer the questions in the survey, then meet the cast.
  + Link: <https://rise.articulate.com/share/IiLKG2JfuPW8_gW1hf9siKbP-XGFAI1s>
* **Main Modules:**
  + Instruction text: Follow the link and click start course. Watch the videos, explore the 360 experiences. Check out the attached resources.
  + Purebred Link: <https://rise.articulate.com/share/iS2I9GiIFxgWXjZd4mBcptMQdA-e8e1J>
  + Cow/Calf Link: <https://rise.articulate.com/share/R7oYtS3-nsv9e3qjc2xdC85qF5iipKBz>
  + Feedyard Link: <https://rise.articulate.com/share/QuML9eCXLXuE4K6wvQ-7CFqXCR7Ovcin>
  + Processing/Distributor Link: <https://rise.articulate.com/share/4fp8Y1gCZ6w1-gdTpIGZ6be1rbiJazkC>
  + Retail Link: <https://rise.articulate.com/share/e6U4H7AoKucRe1WWcj1xQj-j-gtCukWW>
  + Restaurant Link: <https://rise.articulate.com/share/Tvc9fgW6aot8BrfQAy-t_FMt06plWPJu>
* **Finish Up Module:**
  + Instruction text: Check out the in-depth resources and explore anything that looks interesting to you! Finish up by completing the survey.
  + Link: <https://rise.articulate.com/share/wKfTL-3h8rJqqmBSs3pKwkclKa2yx1KQ>

**Reflection Assignments**

Create all reflection question assignments as graded. Add the title, copy the instruction text, select the correct topic, and assign.

* **Instruction Text:** Answer the following reflection questions. Submit your assignment as a GoogleDoc. *(Copy the appropriate questions below as part of the instruction text).*
* **Purebred**:
  + What made you curious as you explored the purebred ranch?
  + How is beef quality and consistency influenced by cattle genetics?
  + How do purebred ranchers’ choices about cattle genetics influence human health?
  + Of the information covered in this segment, what do you see as most important to understand for your future career?
* **Cow/Calf**:
  + What surprised you about what you learned?
  + Describe how beef cattle upcycle grass and convert it into animal protein.
  + Why are animal identification systems important for tracking animal health?
  + What best practices do beef producers employ when using antibiotics and giving vaccines?
  + How can you apply the learning from this segment into your interactions with peers or others curious about beef production?
* **Feedyard**:
  + What were the most important elements or significant ideas presented at the feedyard?
  + How do different feed rations affect the tenderness and flavor of beef?
  + List a few common ingredients in feed rations and identify the nutrients they provide the animal. Consider how feed rations are similar to the diets of humans.
  + What information learned in this segment do you see yourself actively applying in your future career?
* **Processing/Distribution Facility**:
  + What protocols in a processing facility ensure food safety?
  + How have trimming practices changed and how have these changes influenced the fat content of beef?
  + List three to five lean cuts of beef.
  + How do you see yourself applying the information learned in this segment into your career?
* **Retail**:
  + What information from this segment would you share with your peers or community?
  + What meat handling tips and food safety practices are important for people to understand?
  + If giving a grocery store tour, what information would you share about labeling claims on beef products in the meat case?
  + What information learned in this segment do you see yourself using to perform your job well in the future?
* **Restaurant**:
  + What information surprised you most from this segment?
  + What are two key pieces of advice you would give to a patient, client, or customer related to dining out?
  + List five key nutrients that beef provides and one physiological function of each.
  + What information learned from this segment gets you most excited about your future career?

**Application Assignments**

Create all application assignments as graded. Add the title, copy the instruction text, link the appropriate PDF, select the correct topic, and assign.

* **Instruction Text:** Download the instructions and additional resources. Submit your assignment as a GoogleDoc.
* **PDF Downloads**: Download the PDFs individually from Dropbox (below). Or gain access to all of them in Dropbox [here](https://www.dropbox.com/sh/jcxq9q5a8e7ralk/AABx5k52-TymSouTyCGCrr3Ua?dl=0). Or through GoogleDrive [here.](https://drive.google.com/drive/folders/1-bLBPYjh4st0SiN_vdE4zP-Otqk5W56r?usp=sharing)
  + [Food Safety Training Material Development](https://www.dropbox.com/s/jidgalzvycif2b9/Culinary-FoodSafety.pdf?dl=0)
  + [Menu Development](https://www.dropbox.com/s/ckrk512tv0lj0o4/Culinary-MenuDevelopment.pdf?dl=0)
  + [Nutrition Education Material Development](https://www.dropbox.com/s/k1fz8ovfgdux8jt/Culinary-NutritionMaterials.pdf?dl=0)

**Standards:**

Download the TEKS Standards alignment and PDF of resourcesin Dropbox [here](https://www.dropbox.com/sh/60l2tbrm8taugnv/AACzotVfucUv7uqEVbFYXZE1a?dl=0). Or through GoogleDrive [here](https://drive.google.com/drive/folders/1Nfr0HzNrBKb9l3GGDMdl4nLhp3AGQmlK?usp=sharing).