

Lesson 1.1 Glossary

A

Agriculture – The broad industry engaged in the production of plants and animals for food and fiber, the provision of agricultural supplies and services, and the processing, marketing, and distribution of agricultural products.

Animal science – Agriculture that deals with livestock and the processing of the products derived therefrom.

Animal production – To grow or raise animals for human use.

Aquaculture – Underwater agriculture, commonly called fish farming, that includes ordinarily the raising of water animals such as fish and shrimp, but which also includes the growing of water vegetation such as kelp.

B

Beef cattle – Any breed of cattle that is especially developed for use as a source of meat, as Angus, Hereford, Shorthorn, etc.

Biotechnology – Technology concerning the application of biological and engineering techniques to microorganisms, plants, and animals, sometimes used in the narrower sense of genetic engineering.

By-product – A product of significantly less value than the major product. In beef cattle, the major product is meat; by-products include the hide and other items.

C

Career – An occupation or profession followed as one's lifework.

Companion animal – Animal whose main purpose is serving as pets or friends to humans.

D

Dairy cattle – Any breed of cattle especially developed for milk production such as Holstein, Ayrshire, Jersey, Guernsey, Brown Swiss, Dutch Belted, or Red Dane.

E

Entrepreneur – A person whom organizes, manages, and assumes the risk of a business or enterprise.

F

FFA – A national youth organization for students interested in agriculture. The official name is the National FFA Organization. In 1988, the National FFA Organization changed its original name of Future Farmers of America to reflect the expanding career field of Agricultural Education.

Food – Anything which when taken in the body, nourishes the tissues and supplies body heat.

Food science – A discipline concerned with all technical aspects of food, beginning with harvesting or slaughtering, and ending with its cooking and consumption.

G

Goat – Any horned ruminant of the genus *Capra*, family Bovidae, especially the domestic goat, *C. hircus*, which is bred as a source of milk, meat, and wool or hair.

H

Hide – The tanned or untanned skins of animals, especially those of cattle, horses, sheep, and goats.

Horse – *Equus caballus*; a quadruped of very ancient domestication used as a beast of burden, a draft animal, and a pleasure animal for riding, and in some areas as a meat animal.

M

Marketing process – The sequence of events and actions that coordinate the flow of food and the value-adding activities in the food marketing system.

P

Poultry – Any or all domesticated fowl that are raised primarily for their meat, eggs, or feathers, as chickens, turkeys, ducks, and geese.

Processing – A series of actions or operations used in the production of animal and animal by-products.

R

Research – All effort directed toward increased knowledge of natural phenomena and the environment and toward the solution of problems in all fields of science.

Regulation – The act of governing or directing a commodity according to law.

S

Sheep – Any of a variety of cud-chewing mammals, genus *Ovis*, related to goats, especially *Ovis aries*, which includes many breeds domesticated for their heavy wool, edible flesh (mutton), or skin.

Supervised Agricultural Experience (SAE) – Individualized program of study for students interested in learning skills and knowledge related to agriculture. Students develop and implement a real-life project in one of four areas: exploration of agriculture, entrepreneurship, job placement, or research.

Swine – Any mammal of the family Suidae. Domesticated species are grown for their edible flesh and fat, for their hides, and for their bristles.