

160-4-3-.08 FOOD SYSTEMS TECHNOLOGY PROGRAM.

(1) DEFINITIONS.

(a) Food Systems Technology Program - a program designed to teach and assist persons in the procurement, processing and preserving of food. The program makes it possible for families to preserve the most nutritious foods using modern procedures in a safe environment. A contribution is made toward providing a stored food supply which may serve against natural disasters.

(b) Food systems technology center - a facility maintained and operated by the school system to provide instructional services in preparing, processing and preserving food products.

(2) REQUIREMENTS

(a) Local boards of education operating food systems technology centers shall:

1. Include the operating budget in the Local Plan/Application for Technology/Career Preparatory Education submitted to the department.

2. Employ teachers to provide training in the preparation of products and the operation of the facility and its equipment.

3. Request funds for the Food Systems Technology Program in the Local Plan/Application for Technology/Career-Preparatory Education Program.

(b) The local board of education shall submit to the department an annual report that reflects the activities accomplished through the Food Systems Technology Program.

(c) Operation of the program, reporting and accountability shall be according to the requirements in the *Agricultural Education Standards and Policies Manual*, available from the department.

Authority O.C.G.A § 20-2-307.

Adopted: February 12, 1998

Effective: March 9, 1998