

ATTACHMENT I
Text of Proposed New 19 TAC

Chapter 127. Texas Essential Knowledge and Skills for Career Development and Career and Technical Education

Subchapter C. Agriculture, Food, and Natural Resources

§127.59. Geographic Information Systems for Agriculture (One Credit), Adopted 2025.

- (a) Implementation. The provisions of this section shall be implemented by school districts beginning with the 2025-2026 school year.
- (b) General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisites: Principles of Agriculture, Food, and Natural Resources. Students shall be awarded one credit for successful completion of this course.
- (c) Introduction.
 - (1) Career and technical education instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions.
 - (2) The Agriculture, Food, and Natural Resources career cluster focuses on the essential elements of life, food, water, land, and air. This career cluster includes occupations ranging from farmer, rancher, and veterinarian to geologist, land conservationist, and florist.
 - (3) Geographic Information Systems for Agriculture is a course designed to provide students with the academic and technical knowledge and skills that are required to pursue a career as a precision agriculture specialist, a crop specialist, an independent crop consultant, a nutrient management specialist, a physical scientist, a precision agronomist, a precision farming coordinator, a research agricultural engineer, or a soil fertility specialist. Students will learn to use computers to develop or analyze maps of remote sensing to compare physical topography with data on soils, fertilizer, pests, or weather.
 - (4) Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.
 - (5) Statements that contain "including" reference content that must be mastered, while those containing the phrase "such as" are intended as possible illustrative examples.
- (d) Knowledge and skills.
 - (1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:
 - (A) identify career and entrepreneurship opportunities for a chosen occupation in the field of agriculture and develop a plan for obtaining the education, training, and certifications required for the chosen occupation;
 - (B) model professionalism by continuously exhibiting appropriate work habits, solving problems, taking initiative, communicating effectively, listening actively, and thinking critically;
 - (C) model appropriate personal and occupational safety and health practices and explain the importance of established safety and health protocols for the workplace;
 - (D) analyze and interpret the rights and responsibilities, including ethical conduct and legal responsibilities, of employers and employees; and
 - (E) analyze the importance of exhibiting good citizenship and describe the effects of good citizenship on the development of home, school, workplace, and community.

- (2) The student develops a supervised agriculture experience program. The student is expected to:
- (A) plan, propose, conduct, document, and evaluate a supervised agriculture experience as an experiential learning activity;
 - (B) use appropriate record-keeping skills in a supervised agricultural experience;
 - (C) participate in youth agricultural leadership opportunities;
 - (D) review and participate in a local program of activities; and
 - (E) create or update documentation of relevant agricultural experience such as community service, professional, or classroom experiences.
- (3) The student explains the current applications of geographic information system (GIS) in agriculture, food, and natural resources and identifies the future need for GIS in precision agriculture. The student is expected to:
- (A) research and compare current and emerging careers related to GIS in agriculture and natural resource fields;
 - (B) identify and analyze applications of GIS technologies in agriculture, food, and natural resources;
 - (C) explain GIS data as it pertains to agriculture; and
 - (D) describe the types of licensing, certification, and credentialing requirements related to GIS occupations.
- (4) The student analyzes geographic information and spatial data types in agriculture, food and natural resources. The student is expected to:
- (A) identify the uses of GIS in agriculture;
 - (B) identify the GIS terminology used in agriculture applications, such as spatial analysis, remote sensing, georeferencing, geostatistics, and geocoding;
 - (C) identify GIS models and representations in precision agriculture;
 - (D) explain GIS representations of geographic phenomena in soil types, topography, and farming management;
 - (E) organize and describe spatial data in yield monitoring for crop planning; and
 - (F) analyze GIS data sources and ethics in agriculture.
- (5) The student uses agriculture, food, and natural resources GIS tools. The student is expected to:
- (A) identify hardware and software for agriculture data management and processing;
 - (B) explain spatial data capture and preparation, spatial data storage and maintenance, spatial query and analysis, and spatial data presentation for agriculture; and
 - (C) describe remote sensing tools and technologies used in precision farming, including unmanned aerial support (UAS), unmanned aerial vehicles (UAV), and global positioning satellite (GPS).
- (6) The student integrates spatial referencing and global positioning techniques in agriculture, food, and natural resources. The student is expected to:
- (A) explain spatial referencing systems and projections for capturing and displaying agricultural data; and
 - (B) identify uses for satellite-based positioning to increase agriculture proficiency.
- (7) The student evaluates applications for spatial data entry and preparation for agricultural analysis. The student is expected to:

- (A) analyze agricultural GIS spatial data; and
- (B) explain and analyze data accuracy and precision related to using GIS in agriculture.
- (8) The student performs agricultural spatial data analysis. The student is expected to:
 - (A) analyze GIS maps of agricultural fields to determine variables that would impact maximum crop yields;
 - (B) compare vector and raster-based data for agricultural analysis; and
 - (C) explain types of GIS analysis used in natural resource management.
- (9) The student creates spatial data visualizations and cartographic models. The student is expected to:
 - (A) identify types of GIS maps used in agriculture;
 - (B) develop GIS maps for various types of agricultural data;
 - (C) identify and explain the purpose of cartographic symbols used in precision farming; and
 - (D) analyze visual data and explain how the data is used in agricultural decision making.

§127.61. Beekeeping and Honey Processing (One Credit), Adopted 2025.

- (a) Implementation. The provisions of this section shall be implemented by school districts beginning with the 2025-2026 school year.
- (b) General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisites: Principles of Agriculture, Food, and Natural Resources. Students shall be awarded one credit for successful completion of this course.
- (c) Introduction.
 - (1) Career and technical education instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions.
 - (2) The Agriculture, Food, and Natural Resources career cluster focuses on the essential elements of life, food, water, land, and air. This career cluster includes occupations ranging from farmer, rancher, and veterinarian to geologist, land conservationist, and florist.
 - (3) Beekeeping and Honey Processing is a course designed to provide students with the academic and technical knowledge and skills that are required to pursue a career related to beekeeping, apiary operations, honey harvesting, and related industries. Beekeeping and honey processing is a vital part of the United States agricultural economy. To prepare for success in Beekeeping and Honey Processing, students need opportunities to learn, reinforce, experience, apply, and transfer their knowledge and skills in a variety of settings.
 - (4) Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.
 - (5) Statements that contain "including" reference content that must be mastered, while those containing the phrase "such as" are intended as possible illustrative examples.
- (d) Knowledge and skills.
 - (1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:
 - (A) identify career and entrepreneurship opportunities for a chosen occupation in the field of agriculture and develop a plan for obtaining the education, training, and certifications required for the chosen occupation;

- (B) model professionalism by continuously exhibiting appropriate work habits, solving problems, taking initiative, communicating effectively, listening actively, and thinking critically;
 - (C) model appropriate personal and occupational safety and health practices and explain the importance of established safety and health protocols for the workplace;
 - (D) analyze and interpret the rights and responsibilities, including ethical conduct and legal responsibilities, of employers and employees; and
 - (E) analyze the importance of exhibiting good citizenship and describe the effects of good citizenship on the development of home, school, workplace, and community.
- (2) The student develops a supervised agriculture experience program. The student is expected to:
- (A) plan, propose, conduct, document, and evaluate a supervised agriculture experience as an experiential learning activity;
 - (B) use appropriate record-keeping skills in a supervised agricultural experience;
 - (C) participate in youth agricultural leadership opportunities;
 - (D) review and participate in a local program of activities; and
 - (E) create or update documentation of relevant agricultural experience such as community service, professional, or classroom experiences.
- (3) The student explores the biology of bee behavior. The student is expected to:
- (A) identify different types and life spans of bees;
 - (B) explain the different roles assumed by the different types of honeybees, including the queen, drones, and workers; and
 - (C) describe honeybee development, castes, behavior, division of labor, and the bee life cycle, including larval, pupal, and adult stages.
- (4) The student analyzes beehive design and development. The student is expected to:
- (A) identify the site characteristics required for successful beehive production;
 - (B) analyze factors such as climatic characteristics and food sources to determine the suitability of a beehive site for honey harvesting and pollination;
 - (C) research and compare the conditions of successful beehives in other parts of the world with similar local conditions; and
 - (D) develop a beehive design and installation plan, including consideration of sunlight, access to water, wind, topography, human and animal habitation, and good neighbor policy.
- (5) The student evaluates technology and best practices for weatherizing a beehive. The student is expected to:
- (A) explain the environmental conditions that lead to bee colonies adapting to extremes in climate conditions;
 - (B) compare seasonal strategies for proper beehive management and describe why best management practices change based on the seasons, including spring, summer, autumn, and winter; and
 - (C) explain practices for winterizing hives.
- (6) The student demonstrates beehive management techniques. The student is expected to:
- (A) identify the tools of an apiarist and demonstrate safe and proper usage of tools;

- (B) demonstrate inspection of a beehive and describe necessary equipment, including a bee suit, a smoker, and a comb replacement;
 - (C) explain beehive training techniques, including diagnosing the brood pattern, adding brood comb to the nest, switching colonies, feeding bees, providing water, removing old combs, extracting honey, and caging queens;
 - (D) identify safety precautions in the field while handling live bees, caring for the colonies in the hives, and extracting honey and honeycomb;
 - (E) explain the proper methods of bee handling to prevent harm to handlers and others; and
 - (F) describe personal protective equipment used to reduce the risk of accidents.
- (7) The student develops an integrated pest management plan for beehives. The student is expected to:
- (A) identify the major insect pests and diseases of honeybees;
 - (B) compare the components of honeybee integrated pest management; and
 - (C) describe the safe usage of pesticides in honeybee hives.
- (8) The student examines honey harvesting and the use of proper equipment and tools. The student is expected to:
- (A) describe the tools and equipment used in honey production, including a bee brush, fume board, honey drip tray, nectar detector, escape board, and extractor;
 - (B) explain the safe use of honey harvesting tools;
 - (C) explain the use of technology in modern honey production systems; and
 - (D) explain the appropriate procedures used to extract honey.
- (9) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:
- (A) identify food industry inspection standards, including hazard analysis and critical control points;
 - (B) identify the appropriate chemicals used in the food industry, specifically in honey processing;
 - (C) identify safety and governmental regulations involved in the processing and labeling of foods, including honey;
 - (D) explain the procedures relating to the safe manufacture of foods through hygienic food handling and processing;
 - (E) develop and maintain sanitation schedules; and
 - (F) identify food safety laws that impact the bee industry.
- (10) The student demonstrates an in-depth understanding of a beekeeping and honey processing business, including production, processing, marketing, sales, and distribution. The student is expected to:
- (A) describe the roles of an entrepreneur in a beekeeping and honey processing operation;
 - (B) differentiate between small, medium, and large-sized honey businesses;
 - (C) create a list of tools and equipment needed to start a beekeeping operation and develop a budget to start a beekeeping business; and
 - (D) develop a business model for beekeeping, honey production, and honey processing.
- (11) The student completes the process for development, implementation, and evaluation of a marketing plan and a financial forecast for beekeeping. The student is expected to:

- (A) identify and explain the target market for honey-related products;
 - (B) create and conduct a customer survey;
 - (C) analyze the customer survey results;
 - (D) identify modification recommendations based on customer survey results;
 - (E) complete a detailed honey-related products market analysis;
 - (F) analyze and explain different types of marketing strategies;
 - (G) describe a social media marketing campaign for honey-processed products; and
 - (H) develop and explain a projected income statement, cash budget, balance sheet, and projected sources and uses of funds statement.
- (12) The student explains the scope and nature of distribution of honey-related products. The student is expected to:
- (A) explain effective distribution activities, including transportation, storage, product handling, and inventory control;
 - (B) explain how distribution can add value to goods, services, and intellectual property; and
 - (C) analyze distribution costs for honey-related products.