

Farm to Plate

Production

growing the plants we harvest or raising the animals we use for food

Processing

changing plants or animals into what we recognize as food

Distribution

process of getting food from the farm or processing plant to the consumer or food service facility

Preparation

getting food ready to eat

Germination

process by which a plant grows from a seed

Pollination

reproduction process in which pollen grains are carried from plant to plant

United States Department of Agriculture

also known as the USDA; government agency which oversees the application of safety, animal welfare and quality standards of agricultural processes

Sustainability

utilization of resources to make them last for an extended period of time

Multicropping

method of planting multiple crops on one piece of land

Crop Rotation

practice of varying successive crops in the same field

Intercropping

practices involving growing two or more crops in the same field

Pesticides

materials which extinguish various agricultural pests, including weeds and insects

Mulching

covering the ground with compost to prevent evaporation or erosion

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Heirloom Crops

plants which were grown in the past and have been bred to be adapted to a specific environment

Residues

antibiotics which have not completely left the animals' system before slaughter

Withdrawal Period

amount of time it takes for an antibiotic to leave an animal's system

Food and Drug Administration

also known as the FDA; government agency which monitors the production and distribution of all food products except meat and poultry

Zoonotic

infectious diseases of animals which can be transferred to humans

Quarantine

keep in confinement or to keep isolated

Cull

remove from or to reduce the size of a herd

Selective Breeding

breeding plants of animals for specific traits

Bovine Spongiform Encephalopathy

also known as BSE; a zoonotic prion disease characterized by tiny holes in the brain

Animal Welfare

optimal well-being of an animal

Organic

food items grown without the use of pesticides, antibiotics or growth hormones; controlled by USDA standards

All-Natural

food products raised for human consumption without additives and are minimally processed; no USDA standards

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Genetically Modified Organism

also known as a GMO; organism which has been modified genetically for better quality

Patent

giving manufacturers exclusive rights to a process, design or new invention

Food Safety and Inspection Service

also known as the FSIS; public healthy agency accountable for food safety

Sanitation Standard Operating Procedures

also known as SSOPs; documented steps which must be followed in the food industry to ensure proper cleaning of product contact and non-contact surfaces