## DAIRY INDUSTRIES MINOR

### Required Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>DSCI 230</td>
<td>General Dairy Husbandry</td>
<td>4</td>
</tr>
<tr>
<td>DSCI 231</td>
<td>General Dairy Manufacturing</td>
<td>4</td>
</tr>
</tbody>
</table>

### Approved Electives

Select one of the following emphasis areas (at least 13 units must be at the 300-400 level):

#### Dairy Husbandry Area

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 220</td>
<td>Introductory Animal Nutrition and Feeding</td>
</tr>
<tr>
<td>DSCI 102</td>
<td>Dairy Operations and Safety</td>
</tr>
<tr>
<td>DSCI 202</td>
<td>Dairy Promotion and Marketing</td>
</tr>
<tr>
<td>DSCI 241</td>
<td>Dairy Cattle Selection, Breeds, Fitting and Showing</td>
</tr>
<tr>
<td>DSCI 270</td>
<td>Selected Topics</td>
</tr>
<tr>
<td>DSCI 301</td>
<td>Dairy Cattle Nutrition</td>
</tr>
<tr>
<td>DSCI 321</td>
<td>Lactation Physiology</td>
</tr>
<tr>
<td>DSCI 330</td>
<td>Artificial Insemination and Embryo Biotechnology</td>
</tr>
<tr>
<td>DSCI 333</td>
<td>Dairy Animal Health, Safety and Applied Technology</td>
</tr>
<tr>
<td>DSCI 410</td>
<td>Advanced Dairy Nutrition</td>
</tr>
<tr>
<td>DSCI 412</td>
<td>Dairy Farm Consultation</td>
</tr>
<tr>
<td>DSCI 422</td>
<td>Breeding and Genetics of Dairy Cattle</td>
</tr>
<tr>
<td>DSCI 432</td>
<td>Advanced Dairy Herd Management</td>
</tr>
<tr>
<td>DSCI 470</td>
<td>Selected Advanced Topics</td>
</tr>
</tbody>
</table>

#### Dairy Foods Area

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEM 312</td>
<td>Survey of Organic Chemistry</td>
</tr>
<tr>
<td>CHEM 313</td>
<td>Survey of Biochemistry and Biotechnology</td>
</tr>
<tr>
<td>DSCI 202</td>
<td>Dairy Promotion and Marketing</td>
</tr>
<tr>
<td>DSCI 233</td>
<td>Milk Processing and Inspection</td>
</tr>
<tr>
<td>DSCI 401</td>
<td>Physical and Chemical Properties of Dairy Products</td>
</tr>
<tr>
<td>DSCI 402</td>
<td>Quality Assurance and Control of Dairy Products</td>
</tr>
<tr>
<td>DSCI 433</td>
<td>Dairy Plant Management and Equipment</td>
</tr>
<tr>
<td>DSCI 434</td>
<td>Cheese and Fermented Dairy Foods</td>
</tr>
<tr>
<td>DSCI 435</td>
<td>Concentration and Fractionation Technology</td>
</tr>
<tr>
<td>DSCI 444</td>
<td>Dairy Microbiology</td>
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<tr>
<td>or MCRO 421</td>
<td>Food Microbiology</td>
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<tr>
<td>FSN 275</td>
<td>Elements of Food Safety</td>
</tr>
<tr>
<td>or FSN 375</td>
<td>Food Safety</td>
</tr>
<tr>
<td>MCRO 221</td>
<td>Microbiology</td>
</tr>
</tbody>
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**Total units: 26**

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1 As a science-based minor, it is assumed that students have completed college introductory courses in biology, chemistry and statistics. In addition, some upper division courses may require microbiology, organic chemistry and/or biochemistry.