# MEAT SCIENCE AND PROCESSING MINOR

Prerequisite: One quarter of chemistry.

## Required Courses

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 211</td>
<td>Meat Science</td>
<td>4</td>
</tr>
<tr>
<td>ASCI 384</td>
<td>Processed Meat Products</td>
<td>4</td>
</tr>
<tr>
<td>or ASCI 330</td>
<td>Poultry Meat Production and Processing</td>
<td></td>
</tr>
<tr>
<td>ASCI 415</td>
<td>HACCP for Meat and Poultry Operations</td>
<td>3</td>
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<tr>
<td>MCRO 221</td>
<td>Microbiology</td>
<td>4</td>
</tr>
</tbody>
</table>

## Selected Courses

Select from the following: 12-15 units must be at upper-division level

- ASCI 112 Principles of Animal Science
- ASCI 226 Livestock Evaluation
- ASCI 290 Animal Production and Management Enterprise
- ASCI 339 Internship in Animal Science
- ASCI 450 Computer Applications in Animal Science: Spreadsheet Analysis
- ASCI 479 Senior Project - Current Topics in Animal Science
- ASCI 490 Advanced Animal Production and Management Enterprise
- AG/ASCI 360 Holistic Management
- DSCI 444 Dairy Microbiology
- FSN 125 Introduction to Food Science
- or FSN 230 Elements of Food Processing
- FSN 370 Food Plant Sanitation and Prerequisite Programs
- MCRO 421 Food Microbiology
- Any upper-division AGB course

Total units: 27-30