# MEAT SCIENCE AND PROCESSING MINOR

Prerequisite: One quarter of chemistry.

## Required Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>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>
</tr>
<tr>
<td>MCRO 221</td>
<td>Microbiology</td>
<td>4</td>
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</tbody>
</table>

## Selected Courses

Select from the following: 12-15

- 7 units must be at upper-division level

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

## Total units

27-30