# 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 or ASCI 330</td>
<td>Processed Meat Products or Poultry Meat Production and Processing</td>
<td>4</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>
</tr>
</tbody>
</table>

## Selected Courses

Select from the following: 12-15 units

- 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 or FSN 230: Introduction to Food Science or Elements of Food Processing
- FSN 370: Food Plant Sanitation and Prerequisite Programs
- MCRO 241: Food Microbiology
- Any upper-division AGB course

Total units: 27-30