

MEAT SCIENCE AND PROCESSING MINOR

Offered at: San Luis Obispo Campus

The minor incorporates knowledge of general food science, basic meat science and the principles and practices of adding value to raw materials through livestock harvesting, carcass fabrication and the manufacture of further processed meat and poultry products. Opportunities for business and management training are available. The minor meets the requirements needed to become eligible for jobs with the government or commercial meat processing firms and other businesses associated with the production of food products containing meat or poultry. In addition to the required courses, selected courses address basic principles of microbiology, food science, food sanitation and safety, food chemistry and process control procedures, and other optional courses are offered in agribusiness. Not open to those majoring in Animal Science.

Program Learning Objectives

1. Utilize conceptual knowledge in muscle biology and meat science to develop processed meats.
2. Implement processing technologies in the meat industry.
3. Demonstrate a leadership role in ensuring meat safety and wholesome manufacturing.
4. Model effective communication skills in the meat science and processing industry.

Minor Requirements and Curriculum

The minor must be completed prior to, or at the same time as, the requirements for the bachelor's degree. A major and a minor may not be taken in the same degree program, and a minor is not required for a degree. Requirements for the minor include:

- At least half of the units must be from upper-division courses (3000-4000 level).
- At least half of the units must be taken at Cal Poly (in residence).
- No more than one-third of the units will be taken with credit-no credit grading (CR/NC), not counting courses with mandatory CR/NC. Departments may further limit CR/NC grading if desired.
- A minimum 2.0 GPA is required in all units counted for completion of the minor.

Code	Title	Units
REQUIRED COURSES		
ASCI 1112	Principles of Animal Science	3
ASCI 2210	Meat Science	2
ASCI 2211	Meat Science Laboratory	1
ASCI 2215	Safe Handling of Animal-Derived Foods	4
ASCI 4415	HACCP for Meat and Poultry Operations	3
ASCI 4484	Poultry Meat and Egg Production and Processing	4
Approved Electives		
Select from the following:		7
AG/ASCI 3360	Holistic Management	
ASCI 2002	Broiler Production Enterprise	
ASCI 2008	Equine Care Enterprise	
ASCI 2013	Sausage Production Enterprise	
ASCI 2226	Livestock Evaluation	
ASCI 3339	Internship in Animal Science	
ASCI 4010	Livestock Judging Advanced Enterprise	
ASCI 4425	Meat Industry Study Tour	
DSCI 2229	General Dairy Manufacturing	
DSCI 3344	Dairy Microbiology	
FDSC 1110	Introduction to Food Science and Sustainability	
FSN 1111	Elements of Food Processing	
Total Units		24