

# MEAT SCIENCE AND PROCESSING MINOR

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Prerequisite: One quarter of chemistry.

## Required Courses

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|-------------|--|---|
| ASCI 211    | Meat Science                           | 4 |
| ASCI 484    | Processed Meat Products                | 4 |
| or ASCI 330 | Poultry Meat Production and Processing |   |
| ASCI 415    | HACCP for Meat and Poultry Operations  | 3 |
| MCRO 221    | Microbiology                           | 4 |

## Selected Courses

Select from the following: 12-15

7 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 |   |  |

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**Total units** 27-30