

MEAT SCIENCE AND PROCESSING MINOR

Prerequisite: One quarter of chemistry.

Required Courses

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		

Total units 27-30