Animal & Veterinary Science, BS

Meat Science & Food Technology Option

University of Wyoming, 2016-17

Freshman Fall Semester			Hrs	Min Grade	Notes
		USP First-Year Seminar	3	C	FY
ANSC	1010	Introduction to Animal Science	4		
CHEM	1000	Introductory Chemistry *	4		PN
LIFE	1010	General Biology **	4	C	PN
		Credit hours subtotal:	**15**		

Freshman Spring Semester			Hrs	Min Grade	Notes
AGEC	1020	Principles of Microeconomics	3		H; cross listed with ECON 1020.
ENGL	1010	College Composition and Rhetoric	3	C	C1
FDSC	1410	Food and Our Well Being	3		
LIFE	2022	Animal Biology	4	C	
MATH	1400	College Algebra *	3		Q
		Credit hours subtotal:	**16**		

Sophomore Fall Semester			Hrs	Min Grade	Notes
		USP US & Wyoming Constitution	3		V
ANSC	2010	Domestic Animal Metabolism	3		Can substitute CHEM 2300 (Introductory Organic Chemistry).
STAT	2050	Fundamentals of Statistics	4		Can substitute STAT 2070 (Intro Statistics for Social Sciences).
		Electives	6		
		Credit hours subtotal:	**16**		

Sophomore Spring Semester			Hrs	Min Grade	Notes
		USP Communication 2	3	C	C2
		USP Human Culture	3		H
FDSC	2040	Principles of Meat Animal Evaluation	3		
		Electives	6		
		Credit hours subtotal:	**15**		

This is a guide for course work in the major; actual course sequence may vary by student. Please refer to the online student degree evaluation, and consult with an academic advisor. • Not all courses are offered every semester and some electives may have prerequisites. Students should review the course descriptions in the *University Catalog* and consult with their academic advisor to plan accordingly.

University of Wyoming requirements:

Students must have a minimum cumulative GPA of 2.0 to graduate. • Students must complete 42 hours of upper division (3000-level or above) coursework, 30 of which must be from the University of Wyoming. • Courses must be taken for a letter grade unless offered only for S/U. • University Studies Program (USP) Human Culture (H) and Physical & Natural World (PN) courses must be taken outside of the major subject, but can be cross-listed with the major.

Animal & Veterinary Sciences - Meat Science & Food Technology Option Program Notes:

* Requires MATH ACT ≥ 23, MATH SAT ≥ 600, Math Placement Exam ≥ 3, or ≥ C grade in MATH 0925. (University Standard)

** Requires MATH ACT ≥ 21, MATH SAT ≥ 600, Math Placement Exam ≥ 2, or ≥ C grade in MATH 0921. (University Standard)

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Junior Fall Semester			Hrs	Min Grade	Notes
FDSC	3060	Principles of Meat Science & Muscle Biology	3	C	
MICR	2021	General Microbiology	4		
PATB	4110	Diseases of Food Animals	3	C	
		Electives	7		
		Credit hours subtotal:	17		

Junior Spring Semester			Hrs	Min Grade	Notes
AGEC	3860	Economics of World Food and Agriculture	3		
ANSC	3010	Comp Anat and Phys of Domestic Animals	4	C	
ANSC	3100	Principles of Animal Nutrition	3	C	
ANSC	4050	Animal Growth and Development	3		
FDSC	3063	Meat Processing Practicum	1		
		Upper Division Elective	4		
		Credit hours subtotal:	18		

Senior Fall Semester			Hrs	Min Grade	Notes
FDSC	3062	Carcass Fabrication Practicum	1		
FDSC	4900	Food Safety	3	C	
		Upper Division Electives	6		
		Electives	7		
		Credit hours subtotal:	17		

Senior Spring Semester			Hrs	Min Grade	Notes
ANSC	4630	Topics and Issues in Animal Science	3	C	C3
FDSC	4090	Food Microbiology	3		
FDSC	4100	Laboratory Techniques in Food Microbiology	1		
FDSC	4720	Food Chemistry	3	C	
FDSC	4771	Muscle Structure and Function	1		
FDSC	4772	Conversion of Muscle to Meat	1		
FDSC	4773	Advanced Meat Processing.	1		
FDSC	4774	Advanced Concepts in Meat Microbiology	1		
		Credit hours subtotal:	14		

TOTAL CREDIT HOURS: 128

Animal & Veterinary Sciences - Meat Science & Food Technology Option Program Notes con't

- Recommended electives:

ANSC 4550 Internship in Animal Science (1-8 hrs)
FCSC 1141 Principles of Nutrition (3 hrs)
FCSC 4145 Advanced Nutrition (4 hrs)
FDSC 3061 Livestock Slaughter Practicum (1 hr)
FDSC 4800 Problems in Food Science (1-3 hrs)
MOLB 3610 Principles of Biochemistry (4 hrs)
PHYS 1050 Concepts of Physics (4 hrs)