

University of Wyoming Sample Four-Year Degree Plan
Catalog Year: 2018-19

Animal & Veterinary Science, BS Meat Science & Food Technology Option



This sample degree plan is a guide, to be used for planning in consultation with your academic advisor. Actual course sequence may vary by student. A ▲ symbol identifies courses that must be taken and passed during the suggested semester in order for a student to stay on track toward completing the degree program within four years.

Course Sequence	Course Prefix	Course Number	Course Title	Credit Hours	Min Grade	Notes
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Freshman Fall Semester

			USP First-Year Seminar	3	C	FY
▲	ANSC	1010	Introduction to Animal Science	4		Offered fall semester.
	CHEM	1000	Introductory Chemistry ¹	4		PN
▲	LIFE	1010	General Biology ²	4	C	PN
Credit hours subtotal:				15		

Freshman Spring Semester

	AGEC	1020	Principles of Microeconomics	3		H. Crosslisted 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		
	MATH	1400	College Algebra ¹	3		Q
Credit hours subtotal:				16		

Sophomore Fall Semester

			USP US & Wyoming Constitution	3		V
	ANSC	2010	Domestic Animal Metabolism	3		Can sub CHEM 2300 (Intro Organic Chemistry).
	STAT	2050	Fundamentals of Statistics	4		Can sub STAT 2070 (Intro Stat for Social Sci).
			Electives	6		
Credit hours subtotal:				16		

Sophomore Spring Semester

			USP Human Culture	3		H
			USP Communication 2	3		C2
	FDSC	2040	Principles of Meat Animal Evaluation	3		
			Electives	6		
Credit hours subtotal:				15		

This sample degree plan is a guide for course work in the major. • Course sequencing may need to be altered if ACT or Math Placement scores require a student to take pre-college courses before taking required math or English courses. • Not all courses are offered every semester and some electives may have prerequisites. Students should review 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 Science - Meat Science & Food Technology Option Program notes:

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

¹ Requires MATH ACT ≥ 23, MATH SAT ≥ 600, Math Placement Exam ≥ 3, or ≥ C grade in MATH 0925. (University Standard)

² 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

	FDSC	3060	Principles of Meat Science & Muscle Biology	3	C	
	PATB	4110	Diseases of Food Animals	3	C	Offered fall semester.
			Electives	11		
Credit hours subtotal:				<u>17</u>		

Junior Spring Semester

	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		
			Upper Division Elective	3		
Credit hours subtotal:				<u>16</u>		

Senior Fall Semester

	FDSC	4900	Food Safety	3	C	Offered fall of odd years.
	MICR	2021	General Microbiology	4		
			Upper Division Elective	3		
			Electives	7		
Credit hours subtotal:				<u>17</u>		

Senior Spring Semester

▲	ANSC	4630	Topics and Issues in Animal Science	3	C	C3. Offered spring semester.
	FDSC	3062	Carcass Fabrication Practicum	1		Prereq: FDSC 3060. Offered spring semester.
	FDSC	3063	Meat Processing Practicum	2		Prereq: FDSC 3060. Offered spring semester.
	FDSC	4090	Food Microbiology	3		Prereq: MICR 2021. Offered spring semester.
	FDSC	4100	Laboratory Techniques in Food Microbiology	1		Prereq: FDSC 4090. Offered spring semester.
	FDSC	4720	Food Chemistry	3	C	Prereq: CHEM 2300. Offered spring semester.
			Elective	3		
Credit hours subtotal:				<u>16</u>		
TOTAL CREDIT HOURS				<u>128</u>		