

Animal & Veterinary Science, BS

Meat Science & Food Technology Option



University of Wyoming, 2017-18

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 \geq 23, MATH SAT \geq 600, Math Placement Exam \geq 3, or \geq C grade in MATH 0925. (University Standard)

** Requires MATH ACT \geq 21, MATH SAT \geq 600, Math Placement Exam \geq 2, or \geq 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	
PATB	4110	Diseases of Food Animals	3	C	
		Electives	11		
Credit hours subtotal:			<u>17</u>		

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

Senior Fall Semester			Hrs	Min Grade	Notes
FDSC	4900	Food Safety	3	C	
MICR	2021	General Microbiology	4		
		Upper Division Electives	3		
		Electives	7		
Credit hours subtotal:			<u>17</u>		

Senior Spring Semester			Hrs	Min Grade	Notes
ANSC	4630	Topics and Issues in Animal Science	3	C	C3
FDSC	3062	Carcass Fabrication Practicum	1		
FDSC	3063	Meat Processing Practicum	2		
FDSC	4090	Food Microbiology	3		
FDSC	4100	Laboratory Techniques in Food Microbiology	1		
FDSC	4720	Food Chemistry	3	C	
		Elective	3		
Credit hours subtotal:			<u>16</u>		

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)