

**Department of Animal Science  
College of Agriculture and Natural Resources  
University of Nebraska - Lincoln**

**Animal Science Major: Meats Option (Industry Emphasis)**

Name \_\_\_\_\_

2008-2009 UNL Bulletin

**College and Integrative Courses (3 Hours)**

	Course taken	IS	Hrs	Sem taken
AGRI 103 (meets Library Research req.)			3	
International Focus Course - see A on back			(3)	

**Departmental Requirements (16 Hours)**

ASCI 100 Animal Biology & Industry			4	
ASCI 101 Intro to Animal Science			1	
ASCI 240 Anatomy & Physiology			4	
ASCI 320 Animal Nutrition & Feeding			3	
ASCI 451, 485, or 486 (Capstone)			3	
ASCI 491 Animal Science Seminar			1	

**Natural Sciences (8 Hours)**

BIOS 102 Cell Structure & Function			4	
AGRO 315 or BIOS 206 Genetics			4	

**Mathematics and Statistics (5 Hours)**

Select courses to total 5 hours from: MATH 102 (2), MATH 104 (3), MATH 106 (5), STAT 218 (3)			5	
--	--	--	---	--

**Communications (9 Hours)**

Oral communication <i>Select from:</i> COMM 109, 209, 212, 311; JGEN 300			3	
Written communication <i>Select from:</i> JGEN 200, ENGL 150, 151			3	
Communication elective <i>Select from:</i> ENGL 150, 151; ALEC 102, 305; COMM 109, 209, 212, or 311; JGEN 120, 200, 300			3	

**Humanities and Social Sciences (18 Hours) – see back**

AECN 141 or ECON 212 Micro Economics <i>Note: ECON 211 required for business option, recommended for all other options.</i>			3	
Human Behavior, Culture, and Social Organization (Area C)			3	
Historical Studies (Area E)			3	
Humanities (Area F)			3	
Arts (Area G)			3	
Race, Ethnicity, & Gender (Area H)			3	

**Experiential Learning (4 Hours):**

Maximum of 3 credit hours from any one of the following six sections.	Course taken	IS	Hrs	Sem taken
1. Internship and Industry Experience (ASCI 395A, 419, 490A)				
2. Animal and Meat Evaluation Experience (ASCI 300A, 300B, 300D, 300E, 400A, 400B, 400E)				
3. Study Tours (ASCI 311A, 311B, 311D)				
4. Extension Experience (ASCI 395B)				
5. Research Experience (ASCI 395D, 419)				
6. Teaching Experience (ASCI 395E)				

Select from Intern/Industry Exp (ASCI 395A, 419, or 490A) or Study Tour (ASCI 311B)

**Meats Option - Industry Emphasis:**

**Departmental Requirements (14 Hours)**

ASCI 200 Animal & Carcass Evaluation			3	
ASCI 210 Animal Products			3	
ASCI 211 Meat Technology Lab			2	
ASCI 310 Fresh Meats			3	
ASCI 410 Processed Meats			3	

**Natural Sciences (15-16 Hours)**

CHEM 105 Chemistry in Context I			4	
CHEM 106 Chemistry in Context II			4	
BIOS 312 Fund. of Microbiology			3	
MYSM 109, PHYS 141, or PHYS 151			4-5	

**Additional Courses (15 Hours)**

FDST 372 Food Safety & Sanitation			3	
FDST 460 Food Prod. Dev. Concepts			3	
ASCI or FDST Courses at 200 level or above			9	

**Business Courses (9 Hours)**

ACCT 201 Introduction of Accounting			3	
AECN 225 Intro to Agribusiness Marketing			3	
Course selected from Business Courses list			3	

**Free Electives (11-12 Hours) to total 128 hours.**
