

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

Animal Science Major: Meats Option (Science Emphasis)

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)

	Course taken	IS	Hrs	Sem taken
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)

	Course taken	IS	Hrs	Sem taken
BIOS 102 Cell Structure & Function			4	
BIOS 312 Fundamentals of Microbiology			3	
MYSM 109, PHYS 141 or 151 Physics			4-5	

Mathematics and Statistics (5 Hours)

	Course taken	IS	Hrs	Sem taken
Select courses to total 5 hours from: MATH 102 (2), MATH 104 (3), MATH 106 (5), STAT 218 (3)			5	

Communications (9 Hours)

	Course taken	IS	Hrs	Sem taken
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

	Course taken	IS	Hrs	Sem taken
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	

Name

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 Internship & Industry Exp (ASCI 395A, 419, or 490A) or Study Tour (ASCI 311B)

Meats Option - Science Emphasis:

Departmental Requirements (14 Hours)

	Course taken	IS	Hrs	Sem taken
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 (12 Hours)

	Course taken	IS	Hrs	Sem taken
CHEM 109 General Chemistry I			4	
CHEM 110 General Chemistry II			4	
CHEM 251 & 253 Organic Chem I & Lab			4	

Additional Courses (14-15 Hours)

	Course taken	IS	Hrs	Sem taken
Select two courses from: FDST 372 Food Safety & Sanitation (3) FDST 403 Food Quality Assurance (3) FDST 405 Food Microbiology (3) FDST 406 Food Microbiology Lab (2)			5-6	
ASCI or FDST Courses at 200 level or above			9	

Business Courses (6 Hours) – see back

	Course taken	IS	Hrs	Sem taken
			3	
			3	

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

	Course taken	IS	Hrs	Sem taken