## **FOOD ANIMAL APPROVED ELECTIVES**

For graduation, all Food Animal Specialization students must complete a <u>minimum of 12 credits</u> of approved Food Animal electives.

Students can concentrate their elective options in a particular specie or industry area, or they may diversify their elective options to meet degree requirements. Specie and industry areas include:

- Beef cattle production
- Pork production

- Dairy Cattle production
- Food Safety and Meats Processing

Course Number	Course Title	Credits	Concentration Area	
†ANS2615C	Introduction to Livestock and Meat Evaluation	3	Meats, Equine,	
7AN32013C	introduction to livestock and weat Evaluation	3	Livestock	
			Evaluation	
†ANS3008	Livestock Behavior & Welfare	3		
†ANS3239L	Techniques in Equine Science (Ranch Section)	2	Beef & Equine	
‡ANS3239L	Ranch Horse Management	2	Beef & Equine	
	*offered every other spring-odd years			
*ANS3246L	Beef Production Practicum	2 Fall + 2	Beef	
		Spring =		
		4 max		
‡ANS3250L	Dairy Cattle Practicum	2	Dairy	
‡ANS3251	*must be co-enrolled in ANS3251	2	Deim	
*ANS3500L	Biology & Management of Dairy Cattle		Dairy	
	Chicken Growth & Development	1	Poultry	
†ANS4240C	Sustainable Cattle Systems	2	Beef/Dairy	
†ANS4243	Beef Cow-Calf Management	5	Beef	
‡ANS4245	Beef Background & Feedlot Management	2 Beef		
*ANS4605	Livestock Judging	1 Fall +		
	Meats Judging	1 Spring =		
†ANS4635C	Meat Animal Evaluation Team	2 per team 3	Mooto	
	Meats Processing		Meats	
†ANS4623C	Pork Production	3	Pork	
‡ ANS4320C	Applied Livestock Reproduction	3		
*ANS4905	Special Topics	1-3		
†ANS4932 ‡ANS4932	Dairy Farm Evaluation	1	Dairy	
	*must have already taken ANS3251 & ANS3250L	2	Mooto	
	HACCP Systems	2	Meats	
FOS3042	Introduction to Food Science	3	Meats	
†FOS4202	Food Safety & Sanitation	2	Meats	
‡FOS4222	Food Microbiology	3-4	Meats	
‡FOS4222L	Food Microbiology Lab	2	Meats	
‡FOS4310L	Experimental Foods Lab	1	Meats	
‡FOS4311	Food Chemistry	3	Meats	
‡FOS4311L	Food Chemistry Lab	1	Meats	
†FOS4321C	Food Analysis	4	Meats	
‡FOS4427C	Principles of Food Processing	4	Meats	

†FOS4722C	Quality Control in Food Systems	3	Meats	
‡FOS4731	Government Regulations and the Food Industry	2	Meats	

Color codes: Fall & Spring(\*), Fall(†), Spring(‡)

## **APPROVED CALS ELECTIVES**

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For graduation, all Equine Specialization students must complete an <u>additional 6 credits (minimum) from approved</u>

<u>CALS elective courses.</u>

For a course to be eligible as an approved CALS elective it must be outside the "ANS" department, 3000/4000 level, and be within one of the following departments:

\*Many of these courses will not auto-populate into your degree audit. Meet with your academic advisor to make sure a course you choose will be approved.