FOOD ANIMAL APPROVED ELECTIVES

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 species or industry area, or they may diversify their elective options to meet degree requirements. Species and industry areas include:

- Beef cattle production
- Dairy Cattle production

• Food Safety and Meats Processing

Course Number	Course Title	Credits	Concentration Area
FOS 2040	Introduction to Food Science	3	Meats
† ANS 2615C	Introduction to Livestock and Meat Evaluation	3	Meats, Equine, Livestock Evaluation
† ANS 3008	Livestock Behavior & Welfare	3	
† ANS 3239L	Techniques in Equine Science (Ranch Section)	2	Beef & Equine
‡ ANS 3239L	Ranch Horse Management *offered every other spring - odd years	2	Beef & Equine
* ANS 3246L	Beef Production Practicum	2 Fall + 2 Spring = 4 max	Beef
‡ ANS 3250L	Dairy Cattle Practicum *Co-requisite ANS3251	2	Dairy
‡ ANS 3251	Biology & Management of Dairy Cattle	3	Dairy
* ANS 3500L	Chicken Growth & Development	1	Poultry / Meats
† ANS 4240C	Sustainable Cattle Systems	2	Beef / Dairy
† ANS 4243	Beef Cow-Calf Management	5	Beef
‡ ANS 4245	Beef Background & Feedlot Management	2	Beef
* ANS 4605	Livestock Judging Meats Judging Meat Animal Evaluation Team	1 Fall + 1 Spring = 2 per team	
† ANS 4635C	Meats Processing	3	Meats
† ANS 4623C	Pork Production	3	Pork
‡ ANS 4320C	Applied Livestock Reproduction	3	
* ANS 4905	Special Topics (TA)	1-3	
† ANS 4932	Dairy Farm Evaluation	1	Dairy
‡ ANS 4932	Seedstock	3	Beef
‡ ANS 4932	HACCP Systems	2	Meats
ANS 4932	Small Ruminant Production	2	

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

Updated July 2025

ELECTIVES CONTINUED

† FOS 4202	Food Safety & Sanitation	2	Meats
‡FOS 4222	Food Microbiology	3	Meats
‡FOS 4222L	Food Microbiology Lab	2	Meats
‡FOS 4310L	Experimental Foods Lab	1	Meats
‡FOS 4311	Food Chemistry	3	Meats
‡FOS 4311L	Food Chemistry Lab	1	Meats
†FOS 4321C	Food Analysis	4	Meats
‡FOS 4427C	Principles of Food Processing	4	Meats
†FOS 4722C	Quality Control in Food Systems	3	Meats
‡FOS 4731	Government Regulations and the Food Industry	2	Meats

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

APPROVED CALS ELECTIVES

For graduation, all Food Animal and Equine Specialization students must complete an <u>additional 6 credits</u> (minimum) from approved CALS elective courses.

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.

Wildlife Ecology & Conservation (WIS)