

# FOOD ANIMAL APPROVED ELECTIVES

All Food Animal Specialization students must complete a **minimum of 12 credits** 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
- Meat Science
- Food Safety

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 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 Animal Welfare Assessment	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(‡)

## 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 **additional 6 credits (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:

- Agricultural Education & Communications (AEC)
- Agronomy (AGR)
- Agricultural Operations Management (AOM)
- Entomology & Nematology (ENT)
- Environmental and Natural Resources/Soil & Water Sciences (SWS OR ALS)
- Family, Youth and Community Sciences (FYC)
- Food & Resource Economics (AEB)
- Forest Resources and Conservation (FOR)
- Horticultural Science (HOS)
- Marine Sciences (FAS)
- Nutritional Sciences (FOS)
- Plan Science (PLS)
- Wildlife Ecology & Conservation (WIS)

**\*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.**