

FOOD ANIMAL APPROVED ELECTIVES

For graduation, 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 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
†ANS 2615C	Introduction to Livestock and Meat Evaluation	3	Meats
†ANS 3008	Livestock Behavior & Welfare	3	
‡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	2	Dairy
‡ANS 3251	Biology & Management of Dairy Cattle	2	Dairy
†ANS 4243	Beef Cow-Calf Management	5	Beef
‡ANS 4245C	Beef Background & Feedlot Management	2	Beef
†ANS 4604C	Live Animal Evaluation	2	
*ANS 4605	Livestock Judging Team Meats Judging Team Meat Animal Evaluation Team	1 Fall + 1 Spring 2 per team	
‡ANS 4635C	Meat Processing	3	Meats
†ANS 4623C	Pork Production	3	Pork
†ANS 4701	Physiology of the Mammary Gland and Lactation	2	Dairy
†ANS 4932	Animal Physiology	3	
†ANS 4320C	Applied Ruminant Reproductive Management	4	Beef Dairy
†ANS 4932	Dairy Farm Evaluation	1	Dairy
†ANS 4932	Sustainable Cattle Systems	2	
‡ANS 4932	Techniques in Molecular Genetics	2	
‡ALS 4932	HACCP Systems	2	Meats
FOS 3042	Introduction to Food Science	3	Meats
†FOS 4202	Food Safety and Sanitation	2	Meats
‡FOS 4222	Food Microbiology	3 – 4	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(‡), Spring & Summer(§)

FOOD and RESOURCE ECONOMICS APPROVED ELECTIVES

For graduation, all Food Animal Specialization students must complete a **total** of 9 credits of Food and Resource Economics (Agribusiness) courses. Three credits must come from AEB 3133 Principles of Agribusiness Management. The additional 6 credits (**minimum**) must come from the approved Food and Resource Economics elective listing below.

Course Number	Course Title	Credits	Course Delivery	Course Pre-Requisites	FRE Minor Course Applies
*AEB 3144	Introduction to Agricultural Finance	3	Traditional	AEB 3122 or ACG 2071	FRE; Mgmt. & Sales
*AEB 3300	Agricultural & Food Marketing	3	Online	AEB 3103 or AEB 2014 or ECO 2013 or ECO 2023	FRE; Mgmt. & Sales
†AEB 3315	Futures Markets& Risk Management in Agriculture	3	Traditional		FRE; Mgmt. & Sales
*AEB 3341	Selling Strategically	3	Online		FRE; Mgmt. & Sales
†AEB 4085	Agricultural Risk Management & the Law	3	Traditional		FRE; Ag Law
*AEB 4242	International Trade Policy in Agriculture	3	Traditional	AEB 3103 or ECO 2023	FRE; Ag Law; Intl. Dev; Ag Ethics & Policy
AEB 4309	Food Wholesaling and Retail Marketing	3			Mgmt. & Sales
*AEB 4342	Agribusiness & Food Marketing Management	3	Traditional	AEB 3133; FRE majors in the Agribusiness Specialization	FRE; Mgmt. & Sales
‡AEB 4343	International Agribusiness Marketing	3	Traditional	AEB 3300	FRE; Mgmt. & Sales
*AEB 4424	Human Resources Management in Agribusiness	3	Online		FRE; Mgmt. & Sales Ag Law

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

PLEASE NOTE: Food Animal Specialization students can complete an additional 6 credits of Food and Resource Economics courses (in addition to the required 9 credits) and earn a minor in [Management and Sales in Agribusiness](#). Courses that would count towards this minor are noted in the table above.

Students interested in adding this minor should meet with their academic advisor before declaring the minor. Once approved by their academic advisor, students should complete the following [minor application form](#) before completing all of the coursework towards the minor.

All attempts at courses count towards a student's excess hour total, including courses for a minor. Minors must be completed before a student completes their degree requirements – minor courses cannot be completed after a student meets their major program requirements.