

# Bachelor of Science (B.S.) in Animal Science – Meat Science Option

## Curriculum Map

### Required Coursework – 120 hrs.

#### General Education Requirements (40 hours)

##### English Composition – 9 hours

	Sem	Grade
___ ENGL 1113 Freshman English I		
___ ENGL 1213 Freshman English II		
___ Communications Elective _____		

##### Mathematics – 3 hours

___ MATH 1523 Modeling and Basic Statistics		
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##### Natural Science – 9\* hours

___ BIOL 1304 Principles of Biology I		
___ CHEM 1135 General Chemistry I		

##### U.S. History and Government – 6 hours

___ HIST 1313 or HIST 1323 US History		
___ POLS 1013 American Government		

##### Social Science – 6 hours

___ ECON 2343 Agriculture Economics		
___ Social Science e.g., PSYC 1113, SOC 1013		

##### Humanities – 6 hours

___ HUM		
___ HUM		

##### Student Success – 1 hour

___ UCSS 1111 Student Success Seminar		
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##### Liberal Arts and Science Electives – 1 hour\*

___ Additional CHEM 1135 hour will count		
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#### Major Requirements (80 hours)

##### Animal Science Core – 30-31 hours (ECON 2343 Agriculture Econ \*\*Gen Ed)

___ AG 1011 Introduction to the Ag Industry		
___ ANSI 1124 Introduction to Animal Science		
___ ANSI 2182 Meat Eval OR ANSI 3113 Lvstk. Jud.		
___ ANSI 2124 Livestock Feeding		
___ ANSI 2213 Retail Meat Cutting		
___ ANSI 3333 Meats		
___ ANSI 4333 Livestock Breeding & Improvement		
___ ANSI 4433 Animal Reproduction		
___ ANSI 4463 Meat Science		
___ ANSI 4862 Animal Science Seminar		

##### Agronomic Electives – 7 hours

___ AGRN 1213 Intro to Plant Science		
___ AGRN 3924 Range Management (Suggested)		

##### Chemistry – 15 hours (CHEM 1135 General Chemistry I \*\*Gen Ed)

___ CHEM 2235 General Chemistry II		
___ CHEM 3315 Organic Chemistry I		

##### Biology – 8 hours (BIOL 1304 Principles of Biology I \*\*Gen Ed)

___ BIOL 2124 Microbiology		
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##### Meat Science – 15 hours Choose from:

___ ANSI 3133 Livestock Entomology		
___ ANSI 3743 Animal Diseases		
___ ANSI 4113 Animal Anatomy and Physiology		
___ ANSI 4613 Beef Production and Management		
___ ANSI 4983 Livestock Sales and Marketing		
___ AG 4983 Agriculture Marketing		

**Electives** - Sufficient to bring upper level hours to 40 and total credit hours to 120

### Recommended Plan of Study

#### First Semester – 15 hours

ENGL 1113 Freshman English I
MATH 1523 Modeling and Basic Statistics
ANSI 1124 Introduction to Animal Science
AGRN 1213 Intro to Plant Science (Suggested)
UCSS 1111 Student Success Seminar
AG 1011 Introduction to the Ag Industry

#### Second Semester – 16 hours

ENGL 1213 Freshman English II
Communications Elective – COMM 1113 Suggested
HIST 1313 or HIST 1323 US History
Humanities – 3 hours
BIOL 1304 Principles of Biology I

#### Third Semester – 16-17 hours

CHEM 1135 General Chemistry I
ANSI 2182 Meat Eval OR ANSI 3113 Lvstk. Jud
ANSI 2123 Feeds and Feeding
POLS 1013 American Government
Humanities – 3 hours

#### Fourth Semester – 14 hours

Social Science e.g., PSYC 1113, SOC 1013
CHEM 2235 General Chemistry II
ECON 2343 Agriculture Economics
ANSI 2213 Retail Meat Cutting

#### Fifth Semester – 15 hours

ANSI 3333 Meats
CHEM 3315 – Organic Chemistry I
AGRN 3924 Range Management (Suggested)
Meat Science Elective – 3 hours

#### Sixth Semester – 14-15 hours

BIOL 2124 Microbiology
Meat Science Electives – 6 hours
Controlled Electives – 4-5 hours

#### Seventh Semester – 15 hours

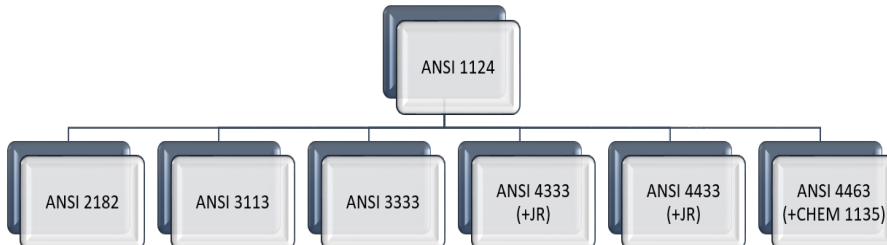
ANSI 4433 Animal Reproduction
ANSI 4463 Meat Science
Meat Science Electives – 9 hours

#### Eighth Semester – 14 hours

ANSI 4333 Livestock Breeding and Improvement
ANSI 4862 Animal Science Seminar
Meat Science or Controlled Electives – 9 hours

**This is a sample course sequence timeline only. This does not represent a contract, nor does it guarantee course availability. A student may require more than eight semesters to complete the degree.**

#### Animal Science course sequence to be followed:



#### Notes to Advisees:

- No more than 12 semester hrs. may be used for both general educ. and major requirements.
- All courses toward the Animal Science major must have a grade of C or better.
- Overall GPA of 2.0 is required for graduation.
- **Minor Requirements** Upon completion of the major, the student will have sufficient courses for a minor in Natural Science. Hours designated toward the minor are included in the 120 hours required for the major.

#### Course Rotation:

##### Fall only courses:

- ANSI 1124 Intro to Animal Science
- ANSI 2182 Meat Evaluation
- ANSI 3113 Livestock Judg. & Meat Evaluation
- ANSI 4433 Animal Reproduction
- ANSI 4463 Meat Science
- AGRN 1213 Intro to Plant Science
- AGRN 3924 Range Management
- CHEM 3315 Organic Chemistry I

##### Spring only courses:

- ANSI 2213 Retail Meat Cutting
- ANSI 4333 Livestock Breeding and Improvement
- ANSI 4862 Animal Science Seminar
- CHEM 2235 General Chemistry II

