

MEAT SCIENCE - CERTIFICATE

With this certificate, students will have a broad-based and in-depth overview of meat science and technology.

Program Requirements

Code	Title	Semester Credit Hours
ANSC 607/ FSTC 607	Physiology and Biochemistry of Muscle as a Food	3
ANSC 627	Carcass Composition and Quality	3
ANSC 647/ FSTC 647	Technology of Meat Processing and Distribution	3
ANSC 667/ FSTC 667	Industrial Processed Meat Operations	3
Total Semester Credit Hours		12