

MEAT SCIENCE - CERTIFICATE

The Department of Animal Science offers a certificate in Meat Science for students who wish to obtain specialization in this area. The certificate is designed to provide a knowledge base to those individuals who have an interest in pursuing a career that involves the meat industry. Students must take four required courses and select additional courses from the elective list to complete the minimum credit hour requirement.

Program Requirements

Code	Title	Semester Credit Hours
ANSC 307/ FSTC 307	Meats	3
ANSC 326/ FSTC 326	Food Bacteriology	3
ANSC 447	Advanced Meat Science and Technology ¹	4
ANSC 457/ FSTC 457	Hazard Analysis and Critical Control Point System	3
Select 5 semester credit hours from the following:		5
ANSC 317	Meat Selection, Evaluation and Grading	
ANSC 327/ FSTC 327	Food Bacteriology Lab	
ANSC 337	Meat Merchandising ²	
ANSC 437	Marketing and Grading of Livestock and Meat	
ANSC 485	Directed Studies	
Total Semester Credit Hours		18

¹ Students who have taken ANSC 489, Special Topics in Advanced Meat Technology, will be credited with ANSC 447.

² Students who have taken ANSC 489, Special Topics in Meat Merchandising, will be credited with ANSC 337.