

MEAT SCIENCE - CERTIFICATE

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 Meats	
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.