

# 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 <sup>1</sup>	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 <sup>2</sup>	
ANSC 437	Marketing and Grading of Livestock and Meat	
ANSC 485	Directed Studies	
<b>Total Semester Credit Hours</b>		<b>18</b>

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

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