POULTRY SCIENCE - BS, TECHNICAL EMPHASIS

Growth of the poultry industry has created the need for scientific, technical and business knowledge in the various fields important to successful poultry production. In few fields of science is an understanding of the basic sciences, nutrition, genetics, physiology, diseases, biotechnology, processing and marketing more rewarding than in the modern, intensive methods of poultry and food production. Students are trained in the necessary background, analytical skills, problem solving and leadership for complex production units, hatcheries, integrated feed mills, processing plants and research laboratories. Rapid industry growth provides many career opportunities for graduates. Students are given two emphasis areas in which to specialize their education toward their selected career goals. The University Core Curriculum courses and the Poultry Science Core courses are required for both emphases. Students then complete a BS degree in either emphasis area by completing the respective emphasis area courses. All students are strongly encouraged to get early and frequent academic counseling which is readily available.

Students completing a BS degree in the industry emphasis find employment with the poultry and food industries in positions such as corporate management, quality assurance, sales or technical support in live production, processing or marketing. Students in this emphasis also get positions with pharmaceutical and equipment companies, with industry trade publications and in various university and public service positions.

Students completing a BS degree in the technical emphasis are prepared for advanced study in biochemistry, nutrition, physiology, molecular genetics, reproduction, processing technology, microbiology or environmental science and for eventual professional employment in research, teaching or public service. This curriculum can be easily tailored to meet the veterinary medicine preprofessional requirements.

Semester

Program Requirements

First \	/ear
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Fall

		Credit Hours	
CHEM 119	Fundamentals of Chemistry I	4	
POSC 201	General Avian Science	3	
POSC 302	Avian Science Laboratory	1	
Communication (http://catalog.tamu.edu/undergraduate/ general-information/university-core-curriculum/ #communication)			
•	tp://catalog.tamu.edu/undergraduate/ tion/university-core-curriculum/	3	
	Semester Credit Hours	14	
Spring			
BIOL 111 or BIOL 107	Introductory Biology I or Zoology	4	
CHEM 120	Fundamentals of Chemistry II	4	
POSC 319	Breeder and Hatchery Management	3	

	tp://catalog.tamu.edu/undergraduate/	3
#mathematics)	ion/university-core-curriculum/	
#IIIatileIIIatics)	Semester Credit Hours	14
Second Year	Semester Great Flours	14
Fall		
CHEM 227	Organic Chemistry I	4
& CHEM 237	and Organic Chemistry Laboratory	·
POSC 308	Avian Anatomy and Physiology	3
POSC 309	Poultry Meat Production	4
	/ (http://catalog.tamu.edu/undergraduate/ ion/university-core-curriculum/#american-	3
	(http://catalog.tamu.edu/undergraduate/ ion/university-core-curriculum/ n)	3
	Semester Credit Hours	17
Spring		
POSC 381	Investigation of Professional Development in Poultry Science	2
	r (http://catalog.tamu.edu/undergraduate/ ion/university-core-curriculum/#american-	3
undergraduate/g	itical science (http://catalog.tamu.edu/ jeneral-information/university-core- ernment-political-science)	3
undergraduate/g	sophy and culture (http://catalog.tamu.edu/ general-information/university-core- guage-philosophy-culture) ¹	3
undergraduate/g	vioral sciences (http://catalog.tamu.edu/ general-information/university-core- ial-behavioral-sciences)	3
	Semester Credit Hours	14
Third Year		
Fall		
BIOL 351 or VTPB 405	Fundamentals of Microbiology or Biomedical Microbiology	4
POSC 326	Commercial Egg Industry	3
POSC 411	Poultry Nutrition	3
undergraduate/g	itical science (http://catalog.tamu.edu/ Jeneral-information/university-core- Jernment-political-science)	3
General elective	2	3
	Semester Credit Hours	16
Spring		
BICH 303	Elements of Biological Chemistry	3
POSC 412	Poultry Feed Formulation	1
POSC 429	Advanced Food Bacteriology	4
	p://catalog.tamu.edu/undergraduate/ ion/university-core-curriculum/#creative-	3
General elective	2	4
	Semester Credit Hours	15

Fourth Year

Fall

	Total Semester Credit Hours	120
	Semester Credit Hours	14
General elective ²		3
VTPB 334	Poultry Diseases	4
STAT 301 or STAT 302	Introduction to Biometry or Statistical Methods	3
POSC 406/ FSTC 406	Poultry Further Processing	4
Spring	Semester Credit Hours	16
General elective ²	Company One did Harris	4
POSC 481	Poultry Science Systems	2
POSC 427	Animal Waste Management	3
POSC 405/ FSTC 405	Egg and Poultry Meat Processing	3
GENE 301 & GENE 312	Comprehensive Genetics and Comprehensive Genetics Laboratory	4

The Graduation requirements include a requirement for 3 hours of International and Cultural Diversity (http://catalog.tamu.edu/undergraduate/general-information/degree-information/international-cultural-diversity-requirements/) courses and 3 hours of Cultural Discourse (http://catalog.tamu.edu/undergraduate/general-information/degree-information/cultural-discourse-requirements/) courses. A course satisfying a Core category, a college/department requirement, or a free elective can be used to satisfy this requirement. See academic advisor.

To be utilized by students to enhance the science and/or business aspects of their undergraduate program.