

# Animal Science/Food Science Interdisciplinary Studies Check Sheet for FA07

Name: \_\_\_\_\_ PID: \_\_\_\_\_

## University Core

### 1A Written Communication

\_\_\_\_\_ CO 150 College Comp 3

### 1B Mathematics (3 crs)

\_\_\_\_\_ MATH 117, 118, and 124  
**OR** one of the following:  
 \_\_\_\_\_ MATH 133, 141, 155 or 160

### 2B Advanced Writing

\_\_\_\_\_ CO 300, 301, 302, or JTC 300 3

### 3A Biological/Physical Sci ( 7 crs)

#### **One Set Required**

\_\_\_\_\_ CHEM 103/104 Chem in Context 4  
 \_\_\_\_\_ CHEM 107/108 Fund Chem 5  
 \_\_\_\_\_ CHEM 11/112 General Chem I 5

#### **Required**

\_\_\_\_\_ LIFE 102 Attrib of Living Sys 4

### 3B Arts/Humanities (6 crs)

\_\_\_\_\_ \_\_\_\_\_  
 \_\_\_\_\_ \_\_\_\_\_

### 3C Social/Behavioral Sciences

\_\_\_\_\_ AREC 202 or ECON 202 3

### 3D Historical Perspective (3 crs)

\_\_\_\_\_ \_\_\_\_\_

### 3E Global & Cultural Aware (3 crs)

\_\_\_\_\_ \_\_\_\_\_

#### **Credit Limit for Graduation**

ANEQ 350 AN & Prod Judging (5 crs)  
 ANEQ 384 Super College Teach (6 crs)  
 ANEQ 487 Internship (6 crs)  
 ANEQ 495 Independent Study (6 crs)  
 ANEQ 496 Group Study (6 crs)

**Maximum combination: 12 credits**

#### **Graduation Requirements**

Minimum: 120 credits

## Animal Science

\_\_\_\_\_ AGRI 192 or 292

### **Base Courses – Required**

\_\_\_\_\_ ANEQ 101 Food Animal Sci 3  
 \_\_\_\_\_ ANEQ 230 Farm Animal Anat or  
 BMS 300, 305 or VS 333 3  
 \_\_\_\_\_ ANEQ 250 Live An & Carcass  
 Eval 3  
 \_\_\_\_\_ SOCR 330 Genetics 3

### **Advanced Courses Required**

\_\_\_\_\_ ANEQ 522 An Metabolism (F) 3

#### **Or**

\_\_\_\_\_ BIO 351 Principles of Biochem 4

#### **And**

**One of the following:**

\_\_\_\_\_ ANEQ 360 Prin of Meat Sci 3  
 \_\_\_\_\_ ANEQ 565 Inter An Sci Res 3  
 \_\_\_\_\_ ANEQ 567 HAACP Meat Safety 2

### **4A, C Capstone (1 course – Req'd)**

\_\_\_\_\_ ANEQ 470 Meat Systems 3  
 \_\_\_\_\_ ANEQ 472 Sheep Systems 3  
 \_\_\_\_\_ ANEQ 473 Dairy Systems 3  
 \_\_\_\_\_ ANEQ 474 Swine Systems 3  
 \_\_\_\_\_ ANEQ 476 Feedlot Systems 3  
 \_\_\_\_\_ ANEQ 478 Beef Systems 3

### **Basic Sciences**

\_\_\_\_\_ MIP 300 General Microbiology 3  
 \_\_\_\_\_ MIP 302 General Micro Lab 2  
 \_\_\_\_\_ MIP 334 Food Microbiology 3

**Plus one of the following**

\_\_\_\_\_ BIO 430 Endocrinology 3  
 \_\_\_\_\_ BIO 450 Pharmacology 3  
 \_\_\_\_\_ BIO 310 Cell Biology 4  
 \_\_\_\_\_ MIP 342 Immunology 4  
 \_\_\_\_\_ MIP 315A-B Human &  
 Animal Disease 3  
 \_\_\_\_\_ VS 331 Histology 4

### **4B Foundation (3 Courses – Req'd)**

\_\_\_\_\_ ANEQ 310 Animal Repro 3  
 \_\_\_\_\_ ANEQ 320 Animal Nutrition 3  
 \_\_\_\_\_ ANEQ 330 Animal Breeding 3  
 \_\_\_\_\_ ANEQ 360 Animal Meat Sci 3

## **12 credits – minimum 3 prefixes from (ANEQ, ERHS, FSHN/FTEC, HORT, MIP, SOCR)**

\_\_\_\_\_ ANEQ 300L Topics in Animal Sci  
 Health Prog/Qual Assurn 2  
 \_\_\_\_\_ ANEQ 350B Animal & Prod Judg  
 Meats 1-3  
 \_\_\_\_\_ ANEQ 360 Princ of Meat Sci 3  
 \_\_\_\_\_ ANEQ 460 Meat Safety 2  
 \_\_\_\_\_ BIOM 306 Bioprocess Eng 4  
 \_\_\_\_\_ ERHS 332 Princ of Epidemiology 3  
 \_\_\_\_\_ ERHS 430 Human Dis – Env. 3  
 \_\_\_\_\_ FSHN Food Princ & Appl. 3  
 \_\_\_\_\_ FSHN Human Nutrition 3  
 \_\_\_\_\_ FTEC 400 Food Safety 3  
 \_\_\_\_\_ FTEC 420 Qual Assmnt of Food  
 Prod 3  
 \_\_\_\_\_ FTEC 449 Food Analysis 3  
 \_\_\_\_\_ HORT 450A Cool Season Veg  
 Prod (1 plant science course) 1  
 \_\_\_\_\_ HORT 450B Warm Season Veg  
 Prod (1 plant science course) 1  
 \_\_\_\_\_ HORT 450C Small Fruit Prod  
 (1 plant science course) 1  
 \_\_\_\_\_ HORT 450D Tree Fruit Prod  
 (1 plant science course) 1  
 \_\_\_\_\_ HORT 454 Hort Crop Prod &  
 Management 2  
 \_\_\_\_\_ HORT 475 Environmental Req of  
 Horticulture Plants 3  
 \_\_\_\_\_ MIP 334 Food Microbiology 3  
 \_\_\_\_\_ MIP 335 Food Micro Lab 2  
 \_\_\_\_\_ SOCR 330 Princ of Genetics 3  
 \_\_\_\_\_ SOCR 430 Applications of Plant  
 Biotechnology 3  
 \_\_\_\_\_ Special problems/internships 3

\_\_\_\_\_  
 Student Signature Date

\_\_\_\_\_  
 Adviser Signature Date