

Meat Science Undergraduate Certificate

Location(s): Manhattan Campus

The second largest industry in Kansas is the Meat Processing Industry, and Kansas ranks second in the nation in meat processing. This certification program will allow the Animal Sciences and Industry department to better identify, advise, and prepare students for the numerous and various kinds of jobs in the Meat Processing Industry.

Courses in this certificate may require prerequisites. This certificate program will require the completion of a minimum of 15 credit hours relevant to the animal health industry. Elective courses in this curriculum may require prerequisites.

Required Meat Science Core Courses: 6 credit hours

ASI 350 - Meat Science Credits: 3

FDSCI 690 - Principles of HACCP and Preventive Controls for Human Food Credits: 3

Concentration in Meat Science: 9 credits

In addition to the courses listed below, students may apply up to 3 credits of experiential learning courses (ASI 560, ASI 561 and ASI 599) to the certificate. The courses must be meats related.

ASI 315 - Livestock and Meat Evaluation Credits: 3

ASI 361 - Meat Animal Processing Credits: 3

ASI 370 - Principles of Meat Evaluation Credits: 2

ASI 495 - Advanced Meat Evaluation Credits: 2

ASI 610 - Processed Meat Operations Credits: 2

ASI 640 - Poultry Products Technology Credits: 3

ASI 658 - Animal Growth and Development Credits: 3

ASI 777 - Meat Science and Muscle Biology Credits: 3

Total Hours Required: 15