

Meat Science Certificate

The second largest industry in Kansas is the Meat processing Industry, and Kansas ranks second in the nation in meat processing. This certificate 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.

Required Courses (20 credit hours)

- ASI 350- Meat Science **Credits: 3**
- FDSCI 690- Principles of HACCP & HARPC **Credits: 3**

Select from the following (8-14 credit hours)

- ASI 315- Livestock and Meat Evaluation **Credits: 3**
- ASI 361- Meat Animal Processing **Credits: 2**
- ASI 370- Principles of Meat Evaluation **Credits: 2**
- ASI 495- Advanced Meat Evaluation **Credits: 2**
- ASI 610- Processed Meat Operations **Credits: 2**
- ASI 662- Special Topics in Animal Science (must be meats-related) **Credits: 0-6**
- ASI 671- Meat Selection and Utilization **Credits: 2**
- ASI 777- Meat Technology **Credits: 3**
- FDSCI 307- Applied Microbiology for Meat and Poultry Processors **Credits: 3**

Select from the following (0-6 credit hours)

- ASI 310- Poultry and Poultry Product Evaluation **Credits: 2**
- ASI 640- Poultry Products Technology **Credits: 3**
- FDSCI 302- Intro to Food Science **Credits: 3**
- FDSCI 305- Fundamentals of Food Processing **Credits: 3**
- FDSCI 695- Quality Assurance of Food Products **Credits: 3**
- FDSCI 740- Research and Development of Food Products **Credits: 4**
- ASI 318- Fundamentals of Nutrition **Credits: 3**
or
- HN 132- Basic Nutrition **Credits: 3**

Maximum 6 credit hours from following experiential learning courses (must be meats-related)

- ASI 561- Undergraduate Research in Animal Sciences and Industry **Credits: 0-3**
- ASI 599- Animal Science Internship **Credits: 1-6**
- ASI 660- International Study Experience in Animal Science **Credits: 0-6**
- ASI 661- Animal Sciences and Industry Problems **Credits: variable**