ANIMAL SCIENCES & INDUSTRY  
Animal Products Option

GENERAL COURSES

ASI 101  Found in ASI (fr) OR. 1
GENAG 200  Topics in Ag (tr) 0-3
BIOL 198  Principles of Biology 4
CHM 110  General Chemistry 3
CHM 111  Gen Chemistry Lab 1
COMM 105  Public Speaking IA 2
ECON 110  Prin Macroeconomics 3
ENGL 100  Expository Writing I 3
ENGL 200  Expository Writing II 3
MATH 100  College Algebra 3

BUSINESS & AG ECONOMICS

ACCTG 231  Accounting Bus Ops 3
Plus 4 other courses (min. 12 hours)

COMMUNICATIONS

(SELECT 1)

AGCOM 310  Comm in Ag Industry 3
AGCOM 400  Ag Bus Comm 3
AGCOM 590  New Media Technol 3
AGCOM 610  Crisis Communication 3
COMM 311  Bus Prof Speaking 3
COMM 321  Pub Speaking II 3
COMM 326  Sm Grp Disc Methods 3
ENGL 417  Written Com Wkplc 3
ENGL 510  Intro to Prof Writing 3
ENGL 516  Written Comm for Sci 3
MC 110  Mass Comm in Soc 3
MC 111  Journal Free Society 3
MC 112  Web Comm in Soc 3
MC 120  Pr. of Advertising 3
MC 180  Fund of Public Rel. 3

HUMANITIES/SOCIAL SCIENCE

(Minimum 9 hours)

K-STATE 8 REQUIREMENTS

- Each student must successfully complete credit-bearing courses/experiences to cover all of the K-State 8 areas.
- A minimum of four different course prefixes (e.g., AGEC, MATH, FSHS, COMM) must be represented in the fulfillment of the K-State 8 requirements.
- When a course is tagged for two K-State 8 areas, the student may count that course toward both areas.

Subject  | Catalog Number
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BIOL     | 198
FDSCI    | 695
ECON     | 110

ANIMAL SCIENCE/FOOD SCIENCE

(SELECT 1)

ASI 102  Prin Animal Science 3
ASI 105  Animal Science Lab 1
ASI 106  Dairy/Poultry Lab 1
ASI 318  Fund of Nutrition 3
ASI 580  Career Preparation 1
FDSCI 302*  Intro Food Science 3
FDSCI 600*  Food Microbiology 2
FDSCI 601*  Food Micro Lab 2
FDSCI 690*  Principles of HACCP 2
FDSCI 695*  QA of Food Products 3

(SELECT 1)

ASI 350  Meat Science 3
ASI 405  Fund Milk Processing 3

HUMANITIES/SOCIAL SCIENCE

(Minimum 18 hours)

ASI 315  Lvstk & Meat Eval 3
ASI 361  Meat Animal Process 2
ASI 370  Prin Meat Evaluation 2
ASI 495  Adv. Meat Evaluation 2
ASI 500  Genetics 3
ASI 510  Animal Breeding Prin 3
ASI 533  Anat & Physiology 4
ASI 561  Undergrad Research 0-3
ASI 608  Dairy Fd Proc Tech 3
ASI 610  Processed Meat Ops 2
ASI 640  Poultry Prod Tech 3
ASI 650  Id Data Mngt Fd Anml 2
ASI 655  Behavior Dom Anml 3
ASI 658  Growth & Develop 3
ASI 777  Meat Technology 3
FDSCI 305  Fund Food Processing 3
FDSCI 430  Food Prod Eval 3
FDSCI 603  Food Sci Internship 1-6

◊ A Meat Science Certificate can easily be incorporated into this curriculum.

*Completion of these courses meets the requirements for a Food Science Minor.

Students are encouraged to take business courses to fulfill a minor in Business Administration*
Suggested Business Courses:
*(1 hour courses do not apply)*

- Agricultural Economics – AGEC 202 to 420, 445 to 799
- Accounting - ACCTG 241 to 799
- Entrepreneurship – Any course
- Family Studies - PFP 105

Courses for Business Minor:
- ACCTG 231 Accounting for Business Operations
- ACCTG 241 Accounting for Investment & Finance
- FINAN 450 Principles of Finance
- MANGT 420 Management Concepts
- MKTG 400 Marketing

The business minor requires a “C” or better in the 5 required courses and 3 of those 5 courses must be completed at K-State. Please note that each of the required courses has pre-requisites. Students wanting to declare the minor need to sign-up in 107 Calvin Hall.

Suggested Ag Courses:
*(1 hour courses do not apply)*

- Ag Communications – Any course
- Ag Economics – Any course
- Ag Technology Management – Any course
- Agronomy – Any course
- Animal Science – ASI 660
- Entomology – Any course
- Food Science – FDSCI 660
- Grain Science – Any course
- Horticulture – Any course
- Forestry – Any course
- Recreational Res. – RRES 210 to 490, 521 to 705
- Plant Pathology – Any course
- General Agriculture – GENAG 450, 505

Suggested Communications Courses:

- Ag Communications – AGCOM 310, 400, 410, 590, 610 & 712
- Animal Sciences & Industry – ASI 326, 420, 470, & 495
- Communications – COMM 311, 321, 322 & 326
- English – ENGL 417, 510, & 516
- General Agriculture – GENAG 450
- Journalism & Mass Communications – MC 110, 111, 112, 120 & 180
- Modern Language – Any course

Suggested Humanities/Social Science Courses:
*(A maximum of 3 credit hours may be taken from participatory courses. Courses must be taken from more than one department.)*

- American Ethnic Studies – AMETH 160 to 501
- Anthropology – Any course
- Architecture – ARCH 301
- Art – Any course
- Dance – DANCE 120 to 200, 225 to 420, 495 to 690
- Dean Of Engineering – DEN 325, 450
- Economics - ECON 120-799
- English – ENGL 150, 210 to 299, 310, 320 to 399, 420 to 499, 536 to 599, 605 to 660, 670 to 695, 700 to 760, 790 to 799
- Environmental Design – ENVD 250, 251
- Geography – GEOG 100, 200, 201, 300 to 799
- History – Any course
- Family Studies and Human Services – Any course
- Music – Any course
- Modern Language – Any course
- Philosophy – Any course
- Political Science – Any course
- Psychology – Any course
- Sociology – Any course
- Social Work – Any course
- Theater – Any course
- Women’s Studies – Any course
Suggested Minors/Certificates:

**Agribusiness Minor – 15 credits**
Required Courses – 12 credits:
- AGEC 318 Food and Agribusiness Management 3
- AGEC 500 Production Economics 3
- AGEC 505 Agricultural Market Structures 3
- AGEC 513 Agricultural Finance 3

Select 1 of the 2 courses – 3 credits:
- AGEC 420 Commodity Futures 3
- AGEC 515 Food and Agribusiness Marketing 3

*Pre-Requisites for the Agribusiness Minor Required Courses:
- ACCTG 231 Accounting for Business Operations
- ECON 110 Principles of Macro Economics
- MATH 205 General Calculus and Linear Algebra

**Agricultural Economics Minor – 15 credits**
Required Courses – 6 credits:
- AGEC 500 Production Economics 3
- AGEC 505 Agricultural Market Structures 3

Select 9 credits with at least 3 credits above 510:
- AGEC 308 Farm and Ranch Management 3
- OR
- AGEC 318 Food and Agribusiness Management 3
- AGEC 410 Agricultural Policy 3
- AGEC 420 Commodity Futures 3
- AGEC 513 Agricultural Finance 3
- AGEC 515 Food and Agribusiness Marketing 3
- AGEC 516 Agricultural Law and Economics 3
- AGEC 520 Market Fund. & Futures/Options Trading 3
- AGEC 525 Natural Resource and Environmental Econ 3
- AGEC 570 Food Manufact, Distri & Retail 3
- AGEC 598 Farm Management Strategies 3
- AGEC 599 Food & Agribusiness Mgmt Strat 3
- AGEC 605 Price Analysis & Forecasting 3
- AGEC 610 Current Ag & Nat. Resource Policy 3
- AGEC 623 International Agricultural Trade 3
- AGEC 632 Agribusiness Logistics 3
- AGEC 680 Risk Management 3
- ECON 510 Intermediate Economics 3
- ECON 631 Principles of Transportation 3

*Pre-Requisites for the Agribusiness Minor Required Courses:
- AGEC 120 Agricultural Economics and Agribusiness
- ECON 110 Principles of Macroeconomics
- MATH 205 General Calculus and Linear Algebra

**Food Science Minor – 15 credits**
Required Courses – 11-15 credits:
- FDSCI 302 Introduction to Food Science 3
- FDSCI 305 Fundamentals of Food Processing 3
- FDSCI 501 Food Chemistry 3
- FDSCI 600 Food Microbiology 2
- FDSCI 601 Food Microbiology Lab 2
- FDSCI 690 Principles Assurance of Food Products 3
- FDSCI 695 Quality Assurance of Food Products 3
- FDSCI 727 Chemical Methods of Food Analysis 2
- FDSCI 728 Physical Methods of Food Analysis 2
- FDSCI 740 Research & Development of Food Products 4

Select 0-4 credits from the following:
- Processing Electives (300 level or higher)
- FDSCI prefix (300 level or higher)
**International Agriculture Minor – 15 credits**

Foundation Course – 3 credits:
- AGEC 315 Contemporary Issues in Global Food and Agriculture Systems
- OR
- AGEC 710 Comparative Food and Agriculture Systems

Foreign Language Courses – 8-10 credits:
Students must complete or quiz out of two semesters of one foreign language.

International Experience – 1-3 credits:
- GENAG 505 Comparative Agriculture or department internship, problems, topics course, or departmental travel course.

Capstone Seminar – 1 credit:
- GENAG 780 Seminar in International Agriculture

**Spanish Minor – 19 credits**

Required Courses – 13 credits:
- Spanish courses at the 300-level and above, include 1 literature course.

Recommended courses – Two additional 500-level courses - 6 credits:
- SPAN 410 Spanish Composition and Grammar 3
- SPAN 420 Spanish Conversation 3
- SPAN 430 Hispanic Readings 3

* Intermediate Spanish Conversation (SPAN 362) does not count toward the minor. SPAN 430, Hispanic Readings, is the recommended literature course for minors. Retroactive credit cannot be used toward the minor. You must receive a “C” or better or a minimum GPA of 2.5, in all courses applied toward the minor.

**Meat Science Certificate – 20 credits**

Required Courses – 20 credits:
- ASI 350 Meat Science 3
- FDSCI 690 Principles of HACCP 2

Select 8-15 credits from the following:
- ASI 315 Livestock and Meat Evaluation 3
- ASI 361 Meat Animal Processing 2
- ASI 370 Principles of Meat Evaluation 2
- ASI 495 Advanced Meat Evaluation 2
- ASI 610 Processed Meat Operations 2
- ASI 661 Animal Sciences and Industry Problems Variable
- ASI 671 Meat Selection and Utilization 2
- ASI 776 Meat Industry Technology 3
- FDSCI 307 Applied Micro for Meat & Poultry Processors 3

Select 0-7 credits from the following:
- ASI 303 History and Attitudes of Animal Use 3
- ASI 310 Poultry and Poultry Product Evaluation 2
- ASI 599 Animal Science Internship 1-6
- ASI 640 Poultry Products Technology 3
- ASI 661 Animal Sciences and Industry Problems Variable
- FDSCI 302 Introduction to Food Science 3
- FDSCI 305 Fundamentals of Food Processing 3
- FDSCI 695 Quality Assurance of Food Products 3
- FDSCI 740 Research and Development of Food Products 4

Select one of the following:
- ASI 318 Fundamentals of Nutrition 3
- OR
- HN 132 Basic Nutrition 3

To sign-up for any of the minors or certificates in the Animal Sciences & Industry Department or to get more information on them, please stop by 134 Weber Hall.