ANIMAL SCIENCE

Description

General Information
The field of animal science encompasses the sciences related to animals and their contributions and interactions with humans. This program is designed particularly for students who are interested in pursuing careers associated with the livestock, poultry, meat, and companion animal industries. The core curriculum gives students a balanced education in animal science, biological sciences, physical sciences, mathematics, communications, and humanities and social sciences.

Options
Each animal science student studies a core curriculum that provides a comprehensive look at animal biological systems, use of animal products, and current issues and careers in the animal industries. In addition to the core, there are seven different options from which students can choose an area of focus which meets their own individual interests and career objectives. These options include:

- Animal Biology and Biotechnology Option
- Business and Communications Option
- Companion Animal Science Option
- Equine Science Option
- Food Animal Production and Management Option
- Meat Science Option
- Veterinary Animal Science Option

Midwest Poultry Consortium
Students interested in any aspect of poultry science or avian biology may earn up to 24 credits through the Midwest Poultry Consortium's Undergraduate Center of Excellence in Madison, WI. The credits may be applied toward an animal science degree from the University of Nebraska. Further details are available from the Department of Animal Science.

3+2 year Veterinary Medicine/Animal Science B.S. Degree
Students pursuing a DVM degree at an accredited college of veterinary medicine may obtain a BS degree in animal science, granted by the University of Nebraska, upon successful completion of the first two years of the curriculum in veterinary medicine. To be eligible, students must have completed at least 90 credit hours of pre-professional courses, all Achievement-Centered Education course requirements, and 20 credit hours in animal science courses at the University of Nebraska. Students who successfully complete the 3+2 Program, must provide transcripts and complete the Application for Degree form via MyRED. Students without MyRED access may apply for graduation in person at Husker Hub in the Canfield Administration Building, or by mail. Students should discuss the program with their academic advisor.

College Requirements

College Admission
Requirements for admission into the College of Agricultural Sciences and Natural Resources (CASNR) are consistent with general University admission requirements (one unit equals one high school year): 4 units of English, 4 units of mathematics, 3 units of natural sciences, 3 units of social studies, and 2 units of foreign language. Students must also meet performance requirements: ACT composite of 20 or higher OR combined SAT score of 950 or higher OR rank in the top one-half of graduating class; transfer students must have a 2.0 (on a 4.0 scale) cumulative grade point average and 2.0 on the most recent term of attendance. For students entering the PGA Golf Management degree program, a certified golf handicap of 12 or better (e.g., USGA handicap card) or written ability (MS Word file) equivalent to a 12 or better handicap by a PGA professional or high school golf coach is required. For more information, please visit: http://pgm.unl.edu/requirements.

Admission Deficiencies/Removal of Deficiencies
Students who are admitted to CASNR with core course deficiencies must remove these deficiencies within the first 30 credit hours at UNL, or within the first calendar year at Nebraska, whichever takes longer, excluding foreign languages. Students have up to 60 credit hours to remove foreign language deficiencies. College-level coursework taken to remove deficiencies may be used to meet degree requirements in CASNR.

Deficiencies in the required entrance subjects can be removed by completion of specified courses in the University or by correspondence.

The Office of Admissions, Alexander Building (south entrance), City Campus, provides information to new students on how deficiencies can be removed.

College Degree Requirements

Curriculum Requirements
The curriculum requirements of the College consist of three areas: ACE (Achievement-Centered Education), College of Agricultural Sciences and Natural Resources Core, and Degree Program requirements and electives. All three areas of the College Curriculum Requirements are incorporated within the description of the Major/Degree Program sections of the catalog. The individual major/degree program listings of classes ensure that a student will meet the minimum curriculum requirements of the College.

Foreign Languages/Language Requirement
Two units of a foreign language are required. This requirement is usually met with two years of high school language.

Minimum Hours Required for Graduation
The College grants the bachelors degree in programs associated with agricultural sciences, natural resources, and related programs. Students working toward a degree must earn at least 120 semester hours of credit. A minimum cumulative grade point average of C (2.0 on a 4.0 scale) must be maintained throughout the course of studies and is required for graduation. Some degree programs have a higher cumulative grade point average required for graduation. Please check the degree program on its graduation cumulative grade point average.

Grade Rules

Removal of C-, D, and F Grades
Only the most recent letter grade received in a given course will be used in computing a student’s cumulative grade point average if the student has completed the course more than once and previously received a grade or grades below C in that course.

The previous grade (or grades) will not be used in the computation of the cumulative grade point average, but it will remain a part of the academic record and will appear on any transcript.

A student can remove from his/her cumulative average a course grade of C-, D+, D, D-, or F if the student repeats the same course at the University.
of Nebraska and receives a grade other than P (pass), I (incomplete), N (no pass), W (withdrew), or NR (no report). If a course is no longer being offered, it is not eligible for the revised grade point average computation process.

For complete procedures and regulations, see the Office of the University Registrar website at http://www.unl.edu/regrec/course-repeats.

Pass/No Pass
Students in CASNR may take any course offered on a Pass/No Pass basis within the 24-hour limitation established by the Faculty Senate. However, a department may specify that the Pass/No Pass status of its courses be limited to non-majors or may choose to offer some courses for letter grades only.

GPA Requirements
A minimum cumulative grade point average of C (2.0 on a 4.0 scale) must be maintained throughout the course of studies and is required for graduation. Some degree programs have a higher cumulative grade point average required for graduation. Please check the degree program on its graduation cumulative grade point average.

Transfer Credit Rules
To be considered for admission, a transfer student, Nebraska resident or nonresident, must have an accumulated average of C (2.0 on a 4.0 scale) and a minimum C average in the last semester of attendance at another college. Transfer students who have completed less than 12 credit hours of college study must submit either ACT or SAT scores.

Ordinarily, credits earned at an accredited college are accepted by the University. The College, however, will evaluate all hours submitted on an application for transfer and reserves the right to accept or reject any of them. Sixty (60) is the maximum number of hours the University will accept on transfer from a two-year college. Ninety (90) is the maximum number of hours the University will accept from a four-year college. Transfer credit in the degree program must be approved by the degree program advisor on a Request for Substitution Form to meet specific course requirements, group requirements, or course level requirements in the major. At least 9 hours in the major field, including the capstone course, must be completed at the University of Nebraska–Lincoln regardless of the number of hours transferred.

The College will accept no more than 10 semester hours of C-, D+, D, and D- grades from other schools. The C-, D+, D, and D- grades can only be applied to free electives. This policy does not apply to the transfer of grades from UNO or UNK to the University of Nebraska–Lincoln.

Joint Academic Transfer Programs
The College of Agricultural Sciences and Natural Resources has agreements with many institutions to support joint academic programs. The transfer programs include dual degree programs and cooperative degree programs. Dual degree programs offer students the opportunity to receive a degree from a participating institution and also to complete requirements for a bachelor of science degree in CASNR. Cooperative programs result in a single degree from either the University of Nebraska–Lincoln or the cooperating institution.

Dual Degree Programs
A to B Programs
The A to B Program, a joint academic program offered by the CASNR and participating community colleges, allows students to complete the first two years of a degree program at the participating community college and continue their education and study in a degree program leading toward a bachelor of science degree.

The A to B Program provides a basic knowledge plus specialized coursework. Students transfer into CASNR with junior standing.

Depending on the community college, students enrolled in the A to B Program may complete the requirements for an associate of science at the community college, transfer to the University of Nebraska–Lincoln, and work toward a bachelor of science degree.

Participating community colleges include:
- Central Community College
- Metropolitan Community College
- Mid-Plains Community College
- Nebraska College of Technical Agriculture
- Northeast Community College
- Southeast Community College
- Western Nebraska Community College

3+2 Programs
Two specialized degree programs in animal science and veterinary science are offered jointly with an accredited college or school of veterinary medicine. These two programs permit CASNR animal science or veterinary science students to receive a bachelor of science degree from the University of Nebraska–Lincoln with a degree in animal science or veterinary science after successfully completing two years of the professional curriculum in veterinary medicine at an accredited veterinary school. Students who successfully complete the 3+2 Program, must provide transcripts and complete the Application for Degree form via MyRED. Students without MyRED access may apply for graduation in person at Husker Hub in the Canfield Administration Building, or by mail. Students should discuss these degree programs with their academic advisor.

Cooperative Degree Programs
Academic credit from the University and a cooperating institution is applied towards a four-year degree from either the University of Nebraska–Lincoln (University degree-granting program) or the cooperating institution (non University degree-granting program). All have approved programs of study.

UNL Degree-Granting Programs
A University of Nebraska–Lincoln degree-granting program is designed to provide students the opportunity to complete a two-year program of study at one of the four-year institutions listed below, transfer to CASNR, and complete the requirements for a bachelor of science degree.

Chadron State College. Chadron State College offers a 2+2 program leading to a grassland ecology and management degree program and a transfer program leading to a bachelor of science in agricultural education in the teaching option.

Wayne State College. Wayne State College offers a 3+1 program leading to a bachelor of science in plant biology in the ecology and management option and a 3+1 program leading to a bachelor of science in Applied Science.

University of Nebraska at Kearney. Transfer programs are available for students pursuing degree programs leading to a bachelor of science degree.
University of Nebraska at Omaha. The University of Nebraska at Omaha (UNO) cooperates with CASNR in providing four-semester pre-agricultural sciences, pre-natural resources, pre-food science and technology, pre-horticulture, and pre-turfgrass and landscape management transfer programs.

A student enrolled in these programs may transfer all satisfactorily completed academic credits identified in the suggested program of study and enter CASNR to study toward a degree program leading to a bachelor of science degree. The total program would require a minimum of four years or eight semesters (16 credit hours/semester or 120 credit hours).

Nebraska CASNR faculty teach horticulture and food science and technology courses at UNO to assist an urban population in better understanding the food processing, horticulture, and landscape horticulture industries.

For more information, contact the CASNR Dean’s Office, 800-472-8800, ext. 2541.

Non University of Nebraska–Lincoln Degree-Granting Programs

CASNR cooperates with other institutions to provide coursework that is applied towards a degree at the cooperating institution. Pre-professional programs offered by CASNR allow students to complete the first two or three years of a degree program at the University prior to transferring and completing a degree at the cooperating institution.

Chadron State College–Range Science. The 3+1 Program in range science allows Chadron State College students to pursue a range science degree through Chadron State College. Students complete three years of coursework at Chadron State College and one year of specialized range science coursework (32 credit hours) at CASNR.

Dordt College (Iowa)—Agricultural Education: Teaching Option. This program allows students to pursue an Agricultural Education Teaching Option degree leading toward a bachelor of science in agricultural education. Students at Dordt College will complete 90 credit hours in the Agricultural Education: Teaching Option Transfer Program.

Residency

Students must complete at least 30 of the total hours for their degree using University of Nebraska–Lincoln credits. At least 18 of the 30 credit hours must be in courses offered through CASNR1 (≥299) including the appropriate ACE 10 degree requirement or an approved ACE 10 substitution offered through another Nebraska college and excluding independent study regardless of the number of hours transferred. Credit earned during education abroad may be used toward the residency requirement if students register through UNL and participate in prior-approved education abroad programs. University of Nebraska–Lincoln open enrollment and summer independent study courses count toward residence.

1 Includes courses taught by CASNR faculty through interdisciplinary prefixes (e.g., LIFE, MBIO, ENVR, SCIL, EAE, HRTM, ENSC) and CASNR crosslisted courses taught by non-CASNR faculty.

Online and Distance Education

There are many opportunities to earn college credit online through the University of Nebraska–Lincoln. Some of these credits may be applicable not only as elective credits, but also toward the fulfillment of the College’s education requirements. Credits earned online may count toward residency. However, certain offerings may not be counted toward scholarship requirements or academic recognition criteria.

For further information, contact:
Office of Online and Distance Education
University of Nebraska–Lincoln
305 Brace Labs
Lincoln, NE 68588-0109
402-472-4681
http://online.unl.edu/

Independent Study Rules

Students wishing to take part in independent studies must obtain permission; complete and sign a contract form; and furnish copies of the contract to the instructor, advisor, departmental office, and the Dean’s Office. The contract should be completed before registration. Forms are available in 103 Agricultural Hall or online at the CASNR website.

Independent study projects include research, literature review or extension of coursework under supervision and evaluation of a departmental faculty member.

Students may only count 12 hours of independent study toward their degrees and no more than 6 hours can be counted during their last 36 hours earned, excluding senior thesis, internships, and courses taught under an independent study number.

Other College Degree Requirements

Capstone Course Requirement

A capstone course is required for each CASNR degree program. A capstone course is defined as a course in which students are required to integrate diverse bodies of knowledge to solve a problem or formulate a policy of societal importance.

ACE Requirements

All students must fulfill the Achievement Centered Education (ACE) requirements. Information about the ACE program may be viewed at ace.unl.edu (https://ace.unl.edu).

The minimum requirements of CASNR reflect the common core of courses that apply to students pursuing degrees in the college. Students should work with an advisor to satisfy ACE outcomes 1, 2, 3, 4, 6, and 10 with the college requirements.

Catalog Rule

Students must fulfill the requirements stated in the catalog for the academic year in which they are first admitted to the University of Nebraska–Lincoln or when they were first admitted to a Joint Academic Transfer Program. In consultation with advisors, a student may choose to follow a subsequent catalog for any academic year in which they are admitted to and enrolled as a degree-seeking student at Nebraska in the College of Agricultural Sciences and Natural Resources. Students must complete all degree requirements from a single catalog year. The catalog under which a student follows for degree requirements may not be more than 10 years old at the time of graduation.

Learning Outcomes

Graduates of animal science will be able to:

1. Understand the biology and chemistry of the life sciences and apply the principles to animal nutrition, growth, reproduction, genetics, and management of animals and their products.
2. Develop animal nutrition, growth, reproduction, genetics, and management recommendations related to the specific animal or animal product in the career paths related to their selected option.
3. Propose solutions to problems in the production and/or management of animals or the animal products specific to their option.
4. Produce professional oral and written communications needed in the careers related to their specific option.

Major Requirements

Core Requirements

The following basic courses are required for majors in animal science. In addition, students must select and meet the requirements of one of the animal science options, depending on their own individual interests and career objectives.

College Integrative Course (ACE 8)

SCIL 101 Science and Decision-Making for a Complex World 3
Credit Hours Subtotal: 3

Departmental Requirements

ASCI 95 Animal Science Major Orientation Seminar 0
ASCI 100 & ASCI 100L Fundamentals of Animal Biology and Industry and Fundamentals of Animal Biology and Industry Laboratory 4
ASCI 201 Professional Development for Careers in Animal Science 1
ASCI 320 Animal Nutrition and Feeding 3
ASCI 330 Animal Breeding and Genetics 4
ASCI 491 Animal Science Seminar 1
Select one Capstone course (ACE 10) from the following: 3
ASCI 451 / 485 Livestock Management on Range and Pasture
AGRO 445 / RNGE 445
ASCI 485 Animal Systems Analysis
ASCI 486 Animal Biological Systems
Credit Hours Subtotal: 16

Natural Sciences (ACE 4)

Select one of the following: 4
AGRO 215 / HORT 215 / TLMT 215
BIOS 206 General Genetics 1
Select one CASNR approved Life Sciences sequence from the following: 4
BIOS 101 & BIOS 101L General Biology and General Biology Laboratory
LIFE 120 & LIFE 120L Fundamentals of Biology I and Fundamentals of Biology I laboratory 2
Credit Hours Subtotal: 8

Mathematics and Statistics (ACE 3) and Physics

Select one of the following: 3
MATH 102 Trigonometry
& MSYM 109 and Physical Principles in Agriculture and Life Sciences 4
or PHYS 141 Elementary General Physics I
or PHYS 151 Elements of Physics

Mathematics

Select one of the following: 3
MATH 104 Applied Calculus
MATH 106 Calculus I

Credit Hours Subtotal: 10

Communications

Oral Communications (ACE 2)

Select one of the following: 3
ALEC 102 Interpersonal Skills for Leadership
COMM 101 Communication in the 21st Century
COMM 209 Public Speaking
COMM 210 Communicating in Small Groups
COMM 215 Visual Speaking
COMM 283 Interpersonal Communication
COMM 286 Business Communication
JGEN 300 Technical Communication I
MRKT 257 Sales Communication
TMFD 121 Visual Communication and Presentation

Written Communications (ACE 1)

Select one of the following: 3
ENGL 150 Writing and Inquiry
ENGL 151 Writing and Argument
ENGL 254 Writing and Communities
JGEN 300 Technical Communication II

Communications and Interpersonal Skills

Select one of the following: 6
ALEC 202 Foundations of Leadership Theory and Practice 7
ALEC 207 / ADPR 207 Communicating to Public Audiences
ALEC 302 Dynamics of Effective Leadership in Organizations
ALEC 305 Presentation Strategies for Agricultural Audiences
ALEC 350 Agriculture, the Environment & Science in the Media
ALEC 480 Capstone Experience in Agricultural and Environmental Sciences Communication

Credit Hours Subtotal: 9

Economics, Humanities and Social Sciences

Select one of the following: 3
ECON 200 Economic Essentials and Issues
ECON 211 Principles of Macroeconomics
ECON 212 Principles of Microeconomics
Animal & Meat Evaluation Experience

Industry Study Tours

Internship, Extension, Research or Teaching Experience

Select 4 hours from the following:  
Experiential Learning

Select one course each from ACE outcomes 5, 7, and 9

Credit Hours Subtotal:

Total Credit Hours

Also, select one of the following options:

Animal Biology and Biotechnology Option

This option is designed for students considering careers that deal with basic biological principles of animals and birds. Through careful use of electives, students can develop an emphasis in genetics, growth and muscle biology, nutrition, or physiology as they establish a basic background in biological principles and develop molecular and biotechnology laboratory skills. Completion of this option provides excellent preparation for graduate study, other professional programs including medical or dental school, and many other research-based careers.

Additional Requirements

Select 14 hours from the following:

Credit Hours Subtotal:

Total ASCI Core Requirements

Credit Hours Subtotal:

Option Requirements

Complete requirements

Credit Hours Subtotal:

Total Credit Hours

New Techniques in Reproductive Biology

Advanced Animal Nutrition

Advanced Animal Breeding

New Techniques in Reproductive Biology

Animal Products

Animal Growth and Development

Animal Physiological Systems

Physiology and Management of Reproduction

Select 14 hours from the following:
Animal Science

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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</thead>
<tbody>
<tr>
<td>ASCI 432</td>
<td>Genome Analysis</td>
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<tr>
<td>ASCI 442 /</td>
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<tr>
<td>BIOS 442</td>
<td>Endocrinology</td>
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<tr>
<td>ASCI 443</td>
<td>Physiology of Animal Cells and Tissues</td>
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<tr>
<td>BIOC 432 /</td>
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<td>BIOS 432 /</td>
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<tr>
<td>CHEM 432</td>
<td>Biochemistry II: Metabolism and Biological</td>
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<tr>
<td>Information</td>
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<tr>
<td>BIOC 433 /</td>
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<td>BIOS 433 /</td>
<td></td>
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<tr>
<td>CHEM 433</td>
<td>Biochemistry Laboratory</td>
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<td>BIOC 437 /</td>
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<tr>
<td>BIOS 437</td>
<td>Research Techniques in Biochemistry</td>
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<td>BIOC 442 /</td>
<td></td>
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<tr>
<td>STAT 442</td>
<td>Computational Biology</td>
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<td>BIOS 420 /</td>
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<tr>
<td>MBIO 420</td>
<td>Molecular Genetics</td>
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<td>BIOS 440 /</td>
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<tr>
<td>MBIO 440</td>
<td>Microbial Physiology</td>
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<td>BIOS 443 /</td>
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<tr>
<td>MBIO 443</td>
<td>Immunology</td>
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Credit Hours Subtotal: 25

Natural Science

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<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>CHEM 109</td>
<td>General Chemistry I</td>
</tr>
<tr>
<td>CHEM 110</td>
<td>General Chemistry II</td>
</tr>
<tr>
<td>CHEM 251</td>
<td>Organic Chemistry I</td>
</tr>
<tr>
<td>&amp; CHEM 253</td>
<td>and Organic Chemistry I Laboratory</td>
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<tr>
<td>CHEM 252</td>
<td>Organic Chemistry II</td>
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<tr>
<td>BIOC 431 /</td>
<td></td>
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<td>BIOS 431 /</td>
<td></td>
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<tr>
<td>CHEM 431</td>
<td>Biochemistry I: Structure and Metabolism</td>
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<tr>
<td>LIFE 121</td>
<td>Fundamentals of Biology II</td>
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<tr>
<td>&amp; LIFE 121L</td>
<td>and Fundamentals of Biology II Laboratory</td>
</tr>
<tr>
<td>BIOS 312</td>
<td>Microbiology</td>
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<tr>
<td>&amp; BIOS 314</td>
<td>and Microbiology Laboratory</td>
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</tbody>
</table>

Credit Hours Subtotal: 26

Total ASCI Core Requirements

Complete requirements 57-62
Credit Hours Subtotal: 62

Option Requirements

Complete requirements 51
Credit Hours Subtotal: 0

Free Electives

Select 7-12 hours 1
Credit Hours Subtotal: 7
Total Credit Hours 120

1 Students planning to apply for post-graduate or professional programs should consult their academic advisor for specific program requirements.

Business and Communications Option

This option is designed for students considering careers with companies, financial institutions, government agencies, and other business entities that support the livestock production and processing industries. Through careful use of electives, students may receive minors in other business-related programs and develop specific expertise for positions in management, marketing, and public relations. Completion of this option provides students with a solid background in both animal science and business.

Departmental Requirements

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>ASCI 210</td>
<td>Animal Products</td>
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<tr>
<td>or ASCI 315</td>
<td>Animal Growth and Development</td>
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<tr>
<td>ASCI 240</td>
<td>Anatomy and Physiology of Domestic Animals</td>
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<tr>
<td>or ASCI 340</td>
<td>Animal Physiological Systems</td>
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<tr>
<td>ASCI 341</td>
<td>Physiology and Management of Reproduction</td>
</tr>
</tbody>
</table>

Select one of the following: 2-3

- ASCI 200 Animal and Carcass Evaluation
- ASCI 250 Animal Management
- ASCI 251 Introduction to Companion Animals
- ASCI 252 Introduction to the Horse Industry and Management
- ASCI 254 Basic Swine Science
- ASCI 271 Companion Animal and Equine Behavior

Select 4 hours of 300- and 400-level ASCI courses from the following: 4

- ASCI 310 Fresh Meats
- ASCI 315 Animal Growth and Development
- ASCI 321 Companion Animal Nutrition
- ASCI 322 Equine Nutrition
- ASCI 342 Equine Reproduction
- ASCI 354A Swine Breeding & Gestation 1
- ASCI 354B Swine Farrowing Management 1
- ASCI 354D Swine Nursery Management 1
- ASCI 354E Employee Management for Swine Industry 1
- ASCI 354F Swine Environment Management 1
- ASCI 370 Animal Welfare
- ASCI 410 Processed Meats
- ASCI 411 HACCP and Food Safety Systems for the Food Industry
- ASCI 421 Advanced Animal Nutrition
- ASCI 422 Advanced Feeding and Feed Formulation
- ASCI 431 Advanced Animal Breeding
- ASCI 432 Genome Analysis
- ASCI 441 New Techniques in Reproductive Biology
- ASCI 442 Endocrinology
- ASCI 443 Physiology of Animal Cells and Tissues
- ASCI 450 Horse Management
- ASCI 453 Dairy Management
- ASCI 455 Beef Cow-Calf Management
- ASCI 457 Beef Feedlot Management

Credit Hours Subtotal: 17-18

Natural Sciences

Chemistry

Select one chemistry series from the following: 2

8-12

Series I:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>CHEM 105</td>
<td>Chemistry in Context I</td>
</tr>
<tr>
<td>or CHEM 106</td>
<td>General Chemistry I</td>
</tr>
</tbody>
</table>

Students planning to apply for post-graduate or professional programs should consult their academic advisor for specific program requirements.
<table>
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<tr>
<td>CHEM 106</td>
<td>Chemistry in Context II</td>
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<td>and General Chemistry II</td>
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<td>CHEM 251</td>
<td>Organic Chemistry I</td>
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<tr>
<td>CHEM 253</td>
<td>and Organic Chemistry I Laboratory</td>
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<td><strong>Credit Hours Subtotal:</strong> 8-12</td>
</tr>
</tbody>
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### Business Courses

Select a minimum of four courses representing at least three of the following four areas:

#### Finance
- AECN 301 Farm Accounting, Analysis, and Tax Management
- AECN 420 International Food and Agricultural Trade
- AECN 452 Agricultural Finance
- AECN 453 Agricultural and Rural Property Appraisal
- ECON 303 An Introduction to Money and Banking
- ENTR 275 / AECN 275 / AGRO 275 / EAP 275 / HORT 275 Agribusiness Entrepreneurial Finance
- FINA 260 Personal Finance
- FINA 300 Financial Decision Making

#### Management
- AECN 201 Farm and Ranch Management
- AECN 265 / NREE 265 Resource and Environmental Economics I
- AECN 316 Agribusiness Management
- AECN 401 Advanced Farm Management and Linear Programming
- AECN 416 Advanced Agribusiness Management
- ENTR 121 / MNGT 121 Introduction to Entrepreneurial Management
- ENTR 321 / MNGT 321 Entrepreneurship and Innovation in Organizations
- ENTR 322 / MNGT 322 Family Business
- MNGT 300 Management Essentials For Contemporary Organizations
- MNGT 360 Managing Behavior in Organizations
- MNGT 361 Human Resource Management
- SCMA 331 Operations and Supply Chain Management

#### Marketing
- AECN 225 / EAEP 225 / MRKT 225 Agribusiness Entrepreneurship in Food Products Marketing
- AECN 235 Introduction to Commodity Marketing
- AECN 325 / MRKT 325 Marketing of Agricultural Commodities
- AECN 336 Grain Merchandising
- AECN 425 Agricultural Marketing in a Multinational Environment
- AECN 435 Advanced Agricultural Marketing Management
- AECN 436 Commodity Price Forecasting
- MRKT 300 Contemporary Marketing
- MRKT 341 / ABUS 341 Marketing
- MRKT 345 Market Research
- MRKT 346 / SCMA 346 Marketing Channels Management
- MRKT 347 Marketing Communication Strategy
- MRKT 350 Marketing Analytics
- MRKT 425 Retailing Management

#### Law
- AECN 256 Legal Aspects in Agriculture
- AECN 345 Policy Issues in Agriculture and Natural Resources
- AECN 357 / NREE 357 Natural Resource and Environmental Law
- AECN 445 / NREE 445 Agricultural and Natural Resource Policy Analysis
- AECN 456 / NREE 456 Environmental Law
- AECN 457 / NREE 457 / WATS 457 Water Law
- BLAW 300 Business, Government & Society
- BLAW 371 Legal Environment

Credit Hours Subtotal: **15**

### Business Communications and Leadership

#### Animal Science Core, Communications & Interpersonal Skills
- ALEC 202 Foundations of Leadership Theory and Practice or MNGT 311 Leadership, Communication and Teams

#### Additional Communication & Leadership Courses

Select one of the following:

- ALEC 302 Dynamics of Effective Leadership in Organizations
- MNGT 365 Managing Diversity in Organizations
- ALEC 305 Presentation Strategies for Agricultural Audiences

Credit Hours Subtotal: **6**

### Total ASCI Core Requirements

Complete requirements 57-62

Credit Hours Subtotal: **62**

### Option Requirements
Complete requirements 46-51
Credit Hours Subtotal: 0

Free Electives
Select 7-17 hours 4 7-17
Credit Hours Subtotal: 12
Total Credit Hours 120-125

1 Enrollment in these Swine Science online courses requires completion of ASCI 254.
2 Chemistry Series I does not provide adequate preparation for advanced chemistry or graduate school within the life sciences. If you desire this advanced training, Series II is recommended.
3 Must meet Business Qualified prerequisites.
4 Students are encouraged to consult the Undergraduate Catalog for details regarding agribusiness and agricultural economics minors.

Companion Animal Science Option
Designed for students with a specific interest in companion animals. For students interested in pursuing a career in the companion animal industry, this option provides an overview of the general animal sciences in combination with concentrated study of animal behavior and human interactions along with companion animal breeding and genetics, nutrition, reproduction, care, and management.

Departmental Requirements

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 240</td>
<td>Anatomy and Physiology of Domestic Animals</td>
<td>4</td>
</tr>
<tr>
<td>or ASCI 340</td>
<td>Animal Physiological Systems</td>
<td></td>
</tr>
<tr>
<td>ASCI 341</td>
<td>Physiology and Management of Reproduction</td>
<td>4</td>
</tr>
<tr>
<td>ASCI 321</td>
<td>Companion Animal Nutrition</td>
<td>3</td>
</tr>
</tbody>
</table>

Select one animal management course from the following: 3

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 250</td>
<td>Animal Management</td>
<td></td>
</tr>
<tr>
<td>ASCI 251</td>
<td>Introduction to Companion Animals</td>
<td></td>
</tr>
<tr>
<td>ASCI 252</td>
<td>Introduction to the Horse Industry and Management</td>
<td></td>
</tr>
</tbody>
</table>

Select a minimum of 7 hours from the following: 7

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDST 107 / ASCI 107</td>
<td>Introduction to the Companion Animal Food Industry</td>
<td></td>
</tr>
<tr>
<td>ASCI 171</td>
<td>Human-Companion Animal Interactions</td>
<td></td>
</tr>
<tr>
<td>ASCI 210</td>
<td>Animal Products</td>
<td></td>
</tr>
<tr>
<td>ASCI 271</td>
<td>Companion Animal and Equine Behavior</td>
<td></td>
</tr>
<tr>
<td>ASCI 315</td>
<td>Animal Growth and Development</td>
<td></td>
</tr>
<tr>
<td>ASCI 322</td>
<td>Equine Nutrition</td>
<td></td>
</tr>
<tr>
<td>ASCI 342</td>
<td>Equine Reproduction</td>
<td></td>
</tr>
<tr>
<td>ASCI 370</td>
<td>Animal Welfare</td>
<td></td>
</tr>
<tr>
<td>BIOS 462</td>
<td>Animal Behavior</td>
<td></td>
</tr>
<tr>
<td>NRES 211</td>
<td>Introduction to Conservation Biology</td>
<td></td>
</tr>
<tr>
<td>NRES 220</td>
<td>Principles of Ecology</td>
<td></td>
</tr>
<tr>
<td>&amp; NRES 222</td>
<td>and Ecology Laboratory</td>
<td></td>
</tr>
<tr>
<td>NRES 311</td>
<td>Wildlife Ecology and Management</td>
<td></td>
</tr>
</tbody>
</table>

Credit Hours Subtotal: 21

Natural Sciences

Chemistry
Select one chemistry series from the following: 1 8-12

Series I:

CHEM 105 Chemistry in Context I
or CHEM 109 General Chemistry I

CHEM 106 Chemistry in Context II

Series II:

CHEM 109 General Chemistry I
& CHEM 110 and General Chemistry II

CHEM 251 Organic Chemistry I
& CHEM 253 and Organic Chemistry I Laboratory

Select one of the following: 3-4

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOS 312</td>
<td>Microbiology</td>
<td></td>
</tr>
<tr>
<td>VBMS 303</td>
<td>Principles and Prevention of Livestock Diseases</td>
<td></td>
</tr>
<tr>
<td>BIOS 111</td>
<td>Introduction to Microbiology and Human Health</td>
<td></td>
</tr>
</tbody>
</table>

Credit Hours Subtotal: 11

Business Courses
Select 9 hours from the “Business Courses” category listed in the Animal Science Business Option
Credit Hours Subtotal: 9

Total ASCI Core Requirements
Complete requirements 57-62
Credit Hours Subtotal: 62

Option Requirements
Complete requirements 41-46
Credit Hours Subtotal: 0

Free Electives
Select 12-22 hours 12-22
Credit Hours Subtotal: 17
Total Credit Hours 120

1 Chemistry Series I does not provide adequate preparation for advanced chemistry or graduate school within the life sciences. If you desire this advanced training, Series II is recommended.

Equine Science Option
Designed for students with a specific interest in the equine area. For students interested in pursuing a career in the equine industry this option provides a combination of general animal sciences with a concentrated study of equitation, evaluation, nutrition, reproduction, and management of equine.

Departmental Requirements

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 240</td>
<td>Anatomy and Physiology of Domestic Animals</td>
<td>4</td>
</tr>
<tr>
<td>or ASCI 340</td>
<td>Animal Physiological Systems</td>
<td></td>
</tr>
<tr>
<td>ASCI 260</td>
<td>Basic Equitation</td>
<td></td>
</tr>
<tr>
<td>or ASCI 360</td>
<td>Advanced Equitation</td>
<td></td>
</tr>
<tr>
<td>ASCI 341</td>
<td>Physiology and Management of Reproduction</td>
<td>4</td>
</tr>
<tr>
<td>ASCI 450</td>
<td>Horse Management</td>
<td>3</td>
</tr>
</tbody>
</table>

Select one animal management course from the following: 3

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 250</td>
<td>Animal Management</td>
<td></td>
</tr>
<tr>
<td>ASCI 251</td>
<td>Introduction to Companion Animals</td>
<td></td>
</tr>
<tr>
<td>ASCI 252</td>
<td>Introduction to the Horse Industry and Management</td>
<td></td>
</tr>
</tbody>
</table>

Select a minimum of 7 hours from the following: 7

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOS 462</td>
<td>Animal Behavior</td>
<td></td>
</tr>
<tr>
<td>NRES 211</td>
<td>Introduction to Conservation Biology</td>
<td></td>
</tr>
<tr>
<td>NRES 220</td>
<td>Principles of Ecology</td>
<td></td>
</tr>
<tr>
<td>&amp; NRES 222</td>
<td>and Ecology Laboratory</td>
<td></td>
</tr>
<tr>
<td>NRES 311</td>
<td>Wildlife Ecology and Management</td>
<td></td>
</tr>
</tbody>
</table>

Credit Hours Subtotal: 21
### Animal Science

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 210</td>
<td>Animal Products</td>
<td></td>
</tr>
<tr>
<td>ASCI 271</td>
<td>Companion Animal and Equine Behavior</td>
<td></td>
</tr>
<tr>
<td>ASCI 315</td>
<td>Animal Growth and Development</td>
<td></td>
</tr>
<tr>
<td>ASCI 322</td>
<td>Equine Nutrition</td>
<td></td>
</tr>
<tr>
<td>ASCI 342</td>
<td>Equine Reproduction</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Credit Hours Subtotal:</strong></td>
<td><strong>23</strong></td>
</tr>
</tbody>
</table>

### Experiential Learning (From the Animal Science Core)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 300E</td>
<td>Principles of Horse Evaluation and Judging</td>
<td><strong>2</strong></td>
</tr>
<tr>
<td>or ASCI 400E</td>
<td>Advanced Horse Evaluation and Judging</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Credit Hours Subtotal:</strong></td>
<td><strong>0</strong></td>
</tr>
</tbody>
</table>

### Natural Sciences

#### Chemistry

Select one chemistry series from the following:

<table>
<thead>
<tr>
<th>Series</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Series I:</td>
<td>CHEM 105</td>
<td>Chemistry in Context I</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>or CHEM 109</td>
<td>General Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>CHEM 106</td>
<td>Chemistry in Context II</td>
<td>3</td>
</tr>
<tr>
<td>Series II:</td>
<td>CHEM 109</td>
<td>General Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>&amp; CHEM 110</td>
<td>and General Chemistry II</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>CHEM 251</td>
<td>Organic Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>&amp; CHEM 253</td>
<td>and Organic Chemistry I Laboratory</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>BIOS 312</td>
<td>Microbiology</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>VBMS 303</td>
<td>Principles and Prevention of Livestock Diseases</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>BIOS 111</td>
<td>Introduction to Microbiology and Human Health</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td><strong>Credit Hours Subtotal:</strong></td>
<td><strong>19</strong></td>
<td></td>
</tr>
</tbody>
</table>

### Business Courses

Select courses from the “Business Courses” category listed in the Animal Science Business Option

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Credit Hours Subtotal:</strong></td>
<td><strong>9</strong></td>
</tr>
</tbody>
</table>

### Total ASCI Core Requirements

Complete requirements: **57-62**

Credit Hours Subtotal: **62**

### Option Requirements

Complete requirements: **43-48**

Credit Hours Subtotal: **0**

### Free Electives

Select 10-20 credits: **10-20**

Credit Hours Subtotal: **15**

Total Credit Hours: **120**

---

1. Chemistry Series I does not provide adequate preparation for advanced chemistry or graduate school within the life sciences. If you desire this advanced training, Series II is recommended.

### Meat Science Option

This option is designed for students seeking careers associated with the meat and food industry, including research and product development, quality assurance, food safety, fresh meat processing, meat product manufacturing, equipment and ingredient technology, and government service. Students will build a solid foundation in product characteristics, product development, production, food safety, and marketing of fresh and processed meats.

### Departmental Requirements

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 210</td>
<td>Animal Products</td>
<td>3</td>
</tr>
<tr>
<td>ASCI 240</td>
<td>Anatomy and Physiology of Domestic Animals</td>
<td>4</td>
</tr>
<tr>
<td>or ASCI 340</td>
<td>Animal Physiological Systems</td>
<td></td>
</tr>
<tr>
<td>ASCI 310</td>
<td>Fresh Meats</td>
<td>3</td>
</tr>
<tr>
<td>or ASCI 341</td>
<td>Animal Growth and Development</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>or ASCI 341</td>
<td>Physiology and Management of Reproduction</td>
</tr>
<tr>
<td></td>
<td>ASCI 315</td>
<td>Processed Meats</td>
</tr>
<tr>
<td>ASCI 411</td>
<td>HACCP and Food Safety Systems for the Food Industry</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td><strong>Credit Hours Subtotal:</strong></td>
<td><strong>19</strong></td>
</tr>
</tbody>
</table>

### Natural Sciences

#### Chemistry

Select one chemistry series from the following:

<table>
<thead>
<tr>
<th>Series</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Series I:</td>
<td>CHEM 105</td>
<td>Chemistry in Context I</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>or CHEM 109</td>
<td>General Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>CHEM 106</td>
<td>Chemistry in Context II</td>
<td>3</td>
</tr>
<tr>
<td>Series II:</td>
<td>CHEM 109</td>
<td>General Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>&amp; CHEM 110</td>
<td>and General Chemistry II</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>CHEM 251</td>
<td>Organic Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>&amp; CHEM 253</td>
<td>and Organic Chemistry I Laboratory</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>BIOS 312</td>
<td>Microbiology</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>VBMS 303</td>
<td>Principles and Prevention of Livestock Diseases</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>BIOS 111</td>
<td>Introduction to Microbiology and Human Health</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td><strong>Credit Hours Subtotal:</strong></td>
<td><strong>19</strong></td>
<td></td>
</tr>
</tbody>
</table>

### Supporting Courses

Select 3 hours of ASCI or FDST courses at the 200 level or above: **3**

Suggested courses:

- ASCI 200 Animal and Carcass Evaluation
- ASCI 213 / NUTR 213 Meat Specifications and Procurement
- FDST 205 Food Composition and Analysis

Select 6 hours of ASCI or FDST courses at the 300/400 level or above: **6**

Suggested courses:

- ASCI 300A Principles of Meat Evaluation, Grading and Judging
- ASCI 300B Principles of Livestock Evaluation and Judging
- ASCI 310B Principles of Meat Animal Evaluation
- ASCI 311B Meat Industry Study Tour
- ASCI 320B Meat Investigations
- FDST 301 Chemistry of Food
- FDST 363 Heat and Mass Transfer
- FDST 372 / NUTR 372 Food Safety and Sanitation
- FDST 403 Food Quality Assurance
- FDST 405 / BIOS 445 Food Microbiology
FDST 406 / BIOS 446  
Food Microbiology Laboratory

FDST 460  
Food Product Development Concepts I

Credit Hours Subtotal: 9

**Business Courses**

Select 3-6 hours \(^3\)  
3-6

Credit Hours Subtotal: 3

**Total ASCI Core Requirements**

Complete requirements 57-62

Credit Hours Subtotal: 62

**Option Requirements**

Complete requirements 45-48

Credit Hours Subtotal: 0

**Free Electives**

Select 10-18 hours  
10-18

Credit Hours Subtotal: 16

Total Credit Hours 120

---

1 Chemistry Series I does not provide adequate preparation for advanced chemistry or graduate school within the life sciences. If you desire this advanced training, Series II is recommended.

2 Only one allowed for credit here.

3 If student completes CHEM Series I: Select two courses from the “Business Courses” category listed in the Animal Science Business Option (6 hr).

If student completes CHEM Series II: Select one course from the “Business Courses” category listed in the Animal Science Business Option (3 hr).

**NOTE:** Experiential learning courses suggested from the following:

ASCI 300A, ASCI 300D, ASCI 311B, ASCI 395A (meat section), ASCI 400A, ASCI 419

**Food Animal Production and Management Option**

This option is designed for students interested in careers related to the production and management of beef cattle, dairy cattle, horses, poultry, and swine. Although students may emphasize a particular industry or production system, the option provides a balanced study of animal nutrition, meat animal products, reproductive physiology, breeding and genetics, and business management of animal production systems. Completion of this option provides excellent preparation for those wishing to be involved in production agriculture and the abundance of allied industries that support animal agriculture.

**Departmental Requirements**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 200</td>
<td>Animal and Carcass Evaluation</td>
<td>3</td>
</tr>
<tr>
<td>ASCI 210</td>
<td>Animal Products</td>
<td>3</td>
</tr>
<tr>
<td>or ASCI 315</td>
<td>Animal Growth and Development</td>
<td></td>
</tr>
<tr>
<td>ASCI 240</td>
<td>Anatomy and Physiology of Domestic Animals</td>
<td>4</td>
</tr>
<tr>
<td>or ASCI 340</td>
<td>Animal Physiological Systems</td>
<td></td>
</tr>
<tr>
<td>ASCI 250</td>
<td>Animal Management</td>
<td>3</td>
</tr>
<tr>
<td>or ASCI 252</td>
<td>Introduction to the Horse Industry and Management</td>
<td></td>
</tr>
<tr>
<td>ASCI 341</td>
<td>Physiology and Management of Reproduction</td>
<td>4</td>
</tr>
</tbody>
</table>

Select a minimum of 4 hours of ASCI Management courses from the following: 4

**Natural Sciences**

**Chemistry**

Select one chemistry series from the following: \(^1\)  
8-12

- **Series I:**
  - CHEM 105 Chemistry in Context I
  - CHEM 106 Chemistry in Context II
- **Series II:**
  - CHEM 109 & CHEM 110 General Chemistry I and General Chemistry II
  - CHEM 251 & CHEM 253 Organic Chemistry I and Organic Chemistry I Laboratory

Select one of the following: 3-4

- BIOS 312 Microbiology
### VBMS 303  
Principles and Prevention of Livestock Diseases

| BIOS 111 | Introduction to Microbiology and Human Health |

Credit Hours Subtotal: 11

### Business Courses

| AECN 201 | Farm and Ranch Management 4 |
| AECN 235 | Introduction to Commodity Marketing 3 |

Select one additional business course from the following: 3

| AECN 256 | Legal Aspects in Agriculture |
| AECN 265 / NREE 265 | Resource and Environmental Economics I |
| AECN 301 | Farm Accounting, Analysis, and Tax Management |
| AECN 325 / MRKT 325 | Marketing of Agricultural Commodities |
| AECN 336 | Grain Merchandising |
| AECN 345 | Policy Issues in Agriculture and Natural Resources |
| AECN 357 | Natural Resource and Environmental Law |
| AECN 435 | Advanced Agricultural Marketing Management |

Credit Hours Subtotal: 10

### Total ASCI Core Requirements

| Complete requirements | 57-62 |

Credit Hours Subtotal: 62

### Option Requirements

| Complete requirements | 48-54 |

Credit Hours Subtotal: 0

### Free Electives

| Select 4-15 hours | 4-15 |

Credit Hours Subtotal: 10

Total Credit Hours 120

1. *Chemistry Series I does not provide adequate preparation for advanced chemistry or graduate school within the life sciences. If you desire this advanced training, Series II is recommended.*

### Veterinary Animal Science Option

This option is designed for students planning a career in veterinary medicine, and provides for completion of the pre-veterinary course requirements for application to the joint University of Nebraska/Iowa State University program for the doctorate of veterinary medicine (DVM) degree. However, it can easily be adapted to meet specific requirements for other colleges of veterinary medicine. Courses in animal management, nutrition, physiology and related areas complement the foundational science courses and provide a comprehensive background for careers in veterinary medicine. Completion of the option also provides excellent preparation for graduate study or other professional programs in the biological sciences. Students admitted to veterinary college after three years of undergraduate study may earn a bachelor of science degree through a 3+2 program (three years of undergraduate study plus two years of veterinary school).

### Departmental Requirements

| ASCI 210 | Animal Products 3 |
| or ASCI 315 | Animal Growth and Development |

### ASCI 340  
Animal Physiological Systems 4

### ASCI 341  
Physiology and Management of Reproduction 4

Select one of the following: 3

| ASCI 250 | Animal Management |
| ASCI 251 | Introduction to Companion Animals |
| ASCI 252 | Introduction to the Horse Industry and Management |

### ASCI 254  
Basic Swine Science & ASCI 354A  
and Swine Breeding & Gestation

or ASCI 354B  
Swine Farrowing Management

or ASCI 354D  
Swine Nursery Management

or ASCI 354E  
Employee Management for Swine Industry

or ASCI 354F  
Swine Environment Management

Select 3 hours of additional ASCI or VBMS 400-level courses 3

Credit Hours Subtotal: 17

### Natural Sciences

| CHEM 109 | General Chemistry I 4 |
| CHEM 110 | General Chemistry II 4 |
| CHEM 251 | Organic Chemistry I 4 |

& CHEM 253 and Organic Chemistry I Laboratory

Select one of the following: 3

| BIOC 401 | Elements of Biochemistry |
| BIOC 431 / CHEM 431 | Biochemistry I: Structure and Metabolism |

Organismic Biology

| LIFE 121 | Fundamentals of Biology II 4 |

& LIFE 121L and Fundamentals of Biology II Laboratory

| BIOS 312 | Microbiology 4 |

& BIOS 314 and Microbiology Laboratory

| PHYS 141 | Elementary General Physics I 2 |

Credit Hours Subtotal: 23

### Business Courses

Select one course from the "Business Courses" category listed in the Animal Science Business Option.

NOTE: Two writing courses (6 hr) and one oral communications course (3 hr) are required. Communications elective must be a writing course. Select appropriate course from listing given under “Core Requirements.”

Credit Hours Subtotal: 3

### Total ASCI Core Requirements

| Complete requirements | 62 |

Credit Hours Subtotal: 62

### Option Requirements

| Complete requirements | 46 |

Credit Hours Subtotal: 0

### Free Electives

| Select 15 hours | 15 |

Credit Hours Subtotal: 15

Total Credit Hours 120
Additional Major Requirements
Animal science requirements are the same as outlined for the College of Agricultural Sciences and Natural Resources.

Requirements for Minor Offered By Department
Animal Science Minor (18 credits)

<table>
<thead>
<tr>
<th>Requirements for Minor</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 240</td>
<td>Anatomy and Physiology of Domestic Animals 1</td>
</tr>
<tr>
<td>Select one 100-level ASCI course from the following:</td>
<td>3</td>
</tr>
<tr>
<td>ASCI 100</td>
<td>Fundamentals of Animal Biology and Industry 1</td>
</tr>
<tr>
<td>ASCI 151</td>
<td>Introductory Companion Animal Biology 1</td>
</tr>
<tr>
<td>Select one 200-level animal management course from the following:</td>
<td>2-3</td>
</tr>
<tr>
<td>ASCI 250</td>
<td>Animal Management</td>
</tr>
<tr>
<td>ASCI 251</td>
<td>Introduction to Companion Animals</td>
</tr>
<tr>
<td>ASCI 252</td>
<td>Introduction to the Horse Industry and Management</td>
</tr>
<tr>
<td>ASCI 254</td>
<td>Basic Swine Science 1</td>
</tr>
<tr>
<td>Select one additional 200-level course from the following:</td>
<td>2-3</td>
</tr>
<tr>
<td>ASCI 200</td>
<td>Animal and Carcass Evaluation</td>
</tr>
<tr>
<td>ASCI 210</td>
<td>Animal Products 1</td>
</tr>
<tr>
<td>ASCI 213</td>
<td>Meat Specifications and Procurement 1</td>
</tr>
<tr>
<td>ASCI 260</td>
<td>Basic Equitation</td>
</tr>
<tr>
<td>ASCI 271</td>
<td>Companion Animal and Equine Behavior 1</td>
</tr>
<tr>
<td>Select 5-7 hours of ASCI courses at the 300/400 level.</td>
<td>5-7</td>
</tr>
<tr>
<td>Two (2) hours from experiential learning courses may be used.</td>
<td></td>
</tr>
<tr>
<td>The following are online courses at the 300/400 level for the minor.</td>
<td></td>
</tr>
<tr>
<td>ASCI 310</td>
<td>Fresh Meats 1</td>
</tr>
<tr>
<td>ASCI 321</td>
<td>Companion Animal Nutrition 1</td>
</tr>
<tr>
<td>ASCI 322</td>
<td>Equine Nutrition 1</td>
</tr>
<tr>
<td>ASCI 342</td>
<td>Equine Reproduction 1</td>
</tr>
<tr>
<td>ASCI 354A</td>
<td>Swine Breeding &amp; Gestation 1</td>
</tr>
<tr>
<td>ASCI 354B</td>
<td>Swine Farrowing Management 1</td>
</tr>
<tr>
<td>ASCI 354D</td>
<td>Swine Nursery Management 1</td>
</tr>
<tr>
<td>ASCI 354E</td>
<td>Employee Management for Swine Industry 1</td>
</tr>
<tr>
<td>ASCI 354F</td>
<td>Swine Environment Management 1</td>
</tr>
<tr>
<td>ASCI 370</td>
<td>Animal Welfare 1</td>
</tr>
<tr>
<td>ASCI 422</td>
<td>Advanced Feeding and Feed Formulation 1</td>
</tr>
</tbody>
</table>

Credit Hours Subtotal: 18
Total Credit Hours: 18

1 Available online courses for those wishing to complete the minor online.
2 Independent study courses, ASCI 399 and ASCI 496 are excluded.

Animal Science Minor (12 credits)
Twelve (12) credits of ASCI courses above 300 level—excluding ASCI 399 Independent Study in Animal Science and ASCI 496 Independent Study in Animal Science.

Nebraska Beef Industry Scholars (NBIS) Minor (19-21 credits)
The Nebraska Beef Industry Scholars minor is designed to develop graduates to become future leaders of the beef industry as they will:

- Understand issues that affect beef production and have the ability to develop solutions to beef industry problems.
- Understand interactions of the animal, plant, and social sciences affecting beef production and management.
- Develop a unique network with leaders of the beef industry.
- Have exceptional oral and written communication skills.
- Have exceptional leadership skills.
- Have outstanding technical knowledge in at least one area of expertise (beef production economics, beef feedlot engineering, live beef animal and carcass evaluation, beef nutrition, beef animal physiology, meat science, genetic improvement of beef cattle, beef products, pre-veterinary animal science, range and forage science, etc.).

The NBIS minor is inherently multidisciplinary and actively engages faculty from animal science, agricultural economics, and agricultural leadership, education and communication (ALEC).

**NBIS Minor Requirements**
A minimum cumulative GPA of 3.0 for all minor related coursework must be obtained in order to complete the minor.

**Total Requirements**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASCI 181</td>
<td>Beef Industry Scholars - Freshman Seminar</td>
<td>1</td>
</tr>
<tr>
<td>ASCI 281</td>
<td>Beef Industry Scholars - Issues</td>
<td>1</td>
</tr>
<tr>
<td>AECN 235</td>
<td>Introduction to Commodity Marketing</td>
<td>3</td>
</tr>
<tr>
<td>ASCI 311E</td>
<td>Beef Industry Study Tour</td>
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<tr>
<td>ALEC 350</td>
<td>Agriculture, the Environment &amp; Science in the Media</td>
<td>3</td>
</tr>
<tr>
<td>ASCI 381</td>
<td>Beef Industry Scholars - Practicum</td>
<td>1</td>
</tr>
<tr>
<td>ASCI 481</td>
<td>Beef Industry Scholars - Beef Summit</td>
<td>1</td>
</tr>
<tr>
<td>ASCI 482 / AECN 482</td>
<td>Beef Industry Scholars - National Beef</td>
<td>1</td>
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<tr>
<td>Select 2 hours of internship experience from the following:</td>
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<tr>
<td>ASCI 395A</td>
<td>Experiential Learning for Career Development in Animal Sciences - Industry Experiences</td>
<td>1</td>
</tr>
<tr>
<td>ASCI 395B</td>
<td>Extension and Service Experiences</td>
<td>1</td>
</tr>
<tr>
<td>GRAS 490</td>
<td>Internship Experience in Grazing Livestock Systems</td>
<td>1</td>
</tr>
<tr>
<td>AECN 495C</td>
<td>Internship in Agricultural and Public Policy</td>
<td>1</td>
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</table>

Select two elective courses from the following: 4-6
ASCI 310 Fresh Meats
ASCI 370 Animal Welfare
ASCI 455 Beef Cow-Calf Management
ASCI 457 Beef Feedlot Management

Credit Hours Subtotal: 19-21
Total Credit Hours: 19-21

ASCI 42 Animal Science Professional Development Experience
Prerequisites: Permission
Description: Cooperative education in an established or organized international or professional development experience program in Animal Science.
Credit Hours: 0
Max credits per semester: 0
Max credits per degree: 0
Grading Option: Pass No Pass

ASCI 95 Animal Science Major Orientation Seminar
Prerequisites: Animal Science Major
Description: The Animal Science Major Orientation Seminar provides Animal Science majors an opportunity to interact with Animal Science Faculty and other Animal Science students in an encouraging and supportive environment during their first semester in the major. Weekly topics will include discussions with Animal Science faculty, academic success resources, intrapersonal and leadership development and academic and co-curricular planning. The course is required for all Animal Science majors regardless of when the major is declared.
Credit Hours: 0
Max credits per semester: 0
Max credits per degree: 0
Grading Option: Pass No Pass
Prerequisite for: ASCI 201
Groups: Introductory

ASCI 100 Fundamentals of Animal Biology and Industry
Description: Overview of the industries in animal science; fundamentals of animal biology related to their application in those industries; and trends and current issues related to production and consumption of animal products important for human welfare.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Prerequisite for: ASCI 100L; ASCI 210; ASCI 271

ASCI 100L Fundamentals of Animal Biology and Industry Laboratory
Prerequisites: Previous or concurrent enrollment in ASCI 100
Description: Introductory animal science laboratory designed to introduce basic principles of animal biology and management.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded with Option

ASCI 107 Introduction to the Companion Animal Food Industry
Crosslisted with: FDST 107
Description: The companion animal food industry, products, processes, and career opportunities.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded with Option

ASCI 150 Animal Production Skills
Description: Introductory course in skills related to proper care and management of production animals. Laboratory sessions develop fundamental skills of animal husbandry.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded with Option

ASCI 151 Introductory Companion Animal Biology
Description: Domestication, anatomy, care, nutrition, reproduction and welfare of dogs, cats, rabbits, and other companion animals.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded

ASCI 171 Human-Companion Animal Interactions
Description: Roles of companion animals in society (therapy, research, and entertainment). The responsibilities of humans in these relationships.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded with Option

ASCI 181 Beef Industry Scholars - Freshman Seminar
Notes: Letter grade only.
Description: Introduction to the Nebraska and United States beef industry. Discussion of issues by invited beef industry leaders and on-site visits of industry organizations.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded
Offered: SPRING
Prerequisite for: ASCI 281

ASCI 200 Animal and Carcass Evaluation
Prerequisites: Sophomore standing.
Description: Comparative evaluation of animals and their carcasses and products. Basic animal growth and development and the characteristics of beef, pork, lamb, and poultry that determine carcass value. Federal and industry product standards. Introduction of economic selection objectives, measurements of animal performance, use of performance records to estimate genetic value and application of procedures of genetic evaluation.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

ASCI 201 Professional Development for Careers in Animal Science
Prerequisites: ASCI 95
Description: Identify potential careers related to animals and develop career goals and experiential learning plans.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded
Offered: SPRING
ASCI 210 Animal Products
Prerequisites: ASCI 100
Description: Knowledge of edible animal products with particular emphasis to meat products from livestock and poultry. Includes all aspects of the meat industry from slaughter to consumption. Methods of slaughter and fabrication, conversion of muscle to meat, processing techniques, preservation and storage, and consumer related topics discussed and demonstrated.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Prerequisite for: ASCI 310; ASCI 343, NUTR 343

ASCI 213 Meat Specifications and Procurement
Crosslisted with: NUTR 213
Notes: For those students who have an interest in a career in Culinary Science, Meat Science, and/or Dietetics.
Description: Selecting and purchasing meat for the hotel, restaurant, institutional industry, and the retail markets.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Prerequisite for: ASCI 343, NUTR 343

ASCI 240 Anatomy and Physiology of Domestic Animals
Prerequisites: BIOS 101 or LIFE 120 or equivalent; and CHEM 105 or CHEM 109 or equivalent.
Description: Fundamentals of the anatomy and physiology of domestic animals.
Credit Hours: 4
Max credits per semester: 4
Max credits per degree: 4
Grading Option: Graded with Option
Prerequisite for: ASCI 315; ASCI 320; ASCI 341; ASCI 342; ASCI 486; NUTR 450; NUTR 455; VBMS 303; VBMS 410

ASCI 250 Animal Management
Prerequisites: Sophomore standing.
Description: Principles of managing animals in typical production systems. Basics of managing beef, dairy, horses, poultry, sheep, and swine through the life cycle for economic and efficient production.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Prerequisite for: AGRO 445, AGRO 845, ASCI 451, ASCI 851, RNGE 445, GRAS 445; ASCI 453, ASCI 453H

ASCI 251 Introduction to Companion Animals
Description: Overview of pets, their care, nutrition, reproduction behavior, and health issues; exploration of other ways in which these animals can be used (e.g., in therapy, teaching).
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Offered: FALL
Prerequisite for: ASCI 271

ASCI 252 Introduction to the Horse Industry and Management
Description: Provides an introduction to the equine industry including history and basic biology of the horse, proper care and acceptable management procedures, and current issues. An overview of basic equine anatomy and physiology will be discussed as it relates to managerial principles associated with proper hoof care, disease prevention, breeding and genetics, nutritional management, reproduction, and animal welfare.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Prerequisite for: ASCI 271

ASCI 254 Basic Swine Science
Description: Basic disciplines and concepts involved in swine production including: industry structure, trends and statistics; production phases and building; genetic improvement; reproduction; nutrition; health and bio-security; nutrient management; marketing and meat quality; and career opportunities in the swine industry. This course is taught by Iowa State University as part of the GPIDEA/Ag*IDEA course offerings, Registration with permission from your adviser and CASNR Online Education Office.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded
Prerequisite for: ASCI 354J; ASCI 354K; ASCI 354M

ASCI 260 Basic Equitation
Prerequisites: Sophomore standing
Description: Study and application of basic equitation principles for the novice rider. Review of fundamental horse safety and horsemanship to include handling, grooming, equipping, riding western or English, and the relationship of riding to physical and mental well-being. Development of balanced seat, hands and posture at all the natural gaits of the horse. Emphasis will be on control of the horse through the use of the primary and secondary aids. Welfare and communication considerations in order to have effective horse-human relationships.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded
Prerequisite for: ASCI 360

ASCI 271 Companion Animal and Equine Behavior
Prerequisites: ASCI 100 or ASCI 251 or ASCI 252 or BIOS 101 or LIFE 120
Description: Companion animal and equine behavior. Application of behavior principles to describe normal and problem behaviors of common companion animals and horses.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Offered: SPRING
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Prerequisites</th>
<th>Notes</th>
<th>Description</th>
<th>Credit Hours</th>
<th>Max credits per semester</th>
<th>Max credits per degree</th>
<th>Grading Option</th>
<th>Prerequisite for</th>
</tr>
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<tbody>
<tr>
<td>ASCI 281</td>
<td>Beef Industry Scholars - Issues</td>
<td>ASCI 181</td>
<td>Letter grade only</td>
<td></td>
<td></td>
<td>1</td>
<td>1</td>
<td>Graded</td>
<td>ASCI 400A</td>
</tr>
<tr>
<td>ASCI 300A</td>
<td>Principles of Meat Evaluation, Grading and Judging</td>
<td></td>
<td></td>
<td>Comparative evaluation of meat characteristics of beef carcasses, beef primal cuts, pork carcasses, pork primal cuts, and lamb carcasses. Federal grade standards for beef carcass and application of USDA Institutional Meat Purchase Specifications.</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>Graded with Option</td>
<td>ASCI 400A</td>
</tr>
<tr>
<td>ASCI 300B</td>
<td>Principles of Livestock Evaluation and Judging</td>
<td>Junior standing. ASCI 200 recommended</td>
<td>Opportunity to become members of the University of Nebraska Livestock Judging Team.</td>
<td></td>
<td></td>
<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 300D; ASCI 400B</td>
</tr>
<tr>
<td>ASCI 300D</td>
<td>Principles of Meat Animal Evaluation</td>
<td>ASCI 300B</td>
<td>The University of Nebraska Meat Animal Evaluation Team will be selected from students in this course.</td>
<td>Principles of livestock judging and presentation of oral reasons. Evaluation of body structure and composition differences in breeding and market livestock as related to their use in meat production. Live animal, performance records, genetic evaluations, and breeding livestock scenarios evaluated. Presentation of oral reasons to defend selection decisions.</td>
<td>1</td>
<td>1</td>
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<td>Graded with Option</td>
<td>ASCI 300D; ASCI 340</td>
</tr>
<tr>
<td>ASCI 300E</td>
<td>Principles of Horse Evaluation and Judging</td>
<td>Junior standing recommended</td>
<td></td>
<td>Conformation associated with equine structural form and performance standards. Evaluation of performance classes as governed by breed association standards and industry regulations. Presentation of oral reasons to defend selection decisions.</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 381</td>
</tr>
<tr>
<td>ASCI 310</td>
<td>Fresh Meats</td>
<td>ASCI 210</td>
<td></td>
<td>Fresh meat from beef, pork, lamb, and poultry. Characteristics of muscle, meat technology, preservation, merchandising concepts, and markets.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
<tr>
<td>ASCI 311A</td>
<td>Equine Industry Study Tour</td>
<td></td>
<td></td>
<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
<tr>
<td>ASCI 311B</td>
<td>Meat Industry Study Tour</td>
<td></td>
<td></td>
<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
<tr>
<td>ASCI 311C</td>
<td>Pork Industry Study Tour</td>
<td></td>
<td></td>
<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
<tr>
<td>ASCI 311D</td>
<td>Equine Industry Study Tour</td>
<td></td>
<td></td>
<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
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<td>2</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
<tr>
<td>ASCI 311E</td>
<td>Beef Industry Study Tour</td>
<td></td>
<td></td>
<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
<tr>
<td>ASCI 315</td>
<td>Animal Growth and Development</td>
<td>ASCI 240 or 340</td>
<td></td>
<td></td>
<td>3</td>
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<td>Graded</td>
<td>ASCI 240 or 340</td>
</tr>
<tr>
<td>ASCI 310</td>
<td>Fresh Meats</td>
<td>ASCI 210</td>
<td></td>
<td>Fresh meat from beef, pork, lamb, and poultry. Characteristics of muscle, meat technology, preservation, merchandising concepts, and markets.</td>
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<td>Graded with Option</td>
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<tr>
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<td></td>
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<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
<tr>
<td>ASCI 311B</td>
<td>Meat Industry Study Tour</td>
<td></td>
<td></td>
<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
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<tr>
<td>ASCI 311C</td>
<td>Pork Industry Study Tour</td>
<td></td>
<td></td>
<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
<td>2</td>
<td>2</td>
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<td>Graded with Option</td>
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<td>ASCI 311D</td>
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<td></td>
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<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
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<td>2</td>
<td>Graded with Option</td>
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</tr>
<tr>
<td>ASCI 311E</td>
<td>Beef Industry Study Tour</td>
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<td></td>
<td>Study tour of livestock and/or meat/food processors. Provide an understanding of the industry's operations and problems.</td>
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<td>2</td>
<td>2</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
<tr>
<td>ASCI 315</td>
<td>Animal Growth and Development</td>
<td>ASCI 240 or 340</td>
<td></td>
<td></td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Graded</td>
<td>ASCI 240 or 340</td>
</tr>
<tr>
<td>ASCI 310</td>
<td>Fresh Meats</td>
<td>ASCI 210</td>
<td></td>
<td>Fresh meat from beef, pork, lamb, and poultry. Characteristics of muscle, meat technology, preservation, merchandising concepts, and markets.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Graded with Option</td>
<td>ASCI 343, NUTR 343</td>
</tr>
</tbody>
</table>

**Notes:**
- Junior standing recommended.
- Letter grade only.
ASCI 320 Animal Nutrition and Feeding  
**Prerequisites:** ASCI 240 or 340 or equivalent, CHEM 106 or 251 or equivalent.  
**Description:** Fundamentals of nutrition and feeding of domestic livestock, nutrients and nutrient requirements, characteristics of feedstuffs, methods of feeding, and the feed industry.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded with Option  
**Prerequisite for:** ASCI 321; ASCI 450; ASCI 455; ASCI 457; ASCI 486  

ASCI 321 Companion Animal Nutrition  
**Prerequisites:** ASCI 320 or NRES 311; CHEM 106 or CHEM 110  
**Description:** Digestive anatomy and physiology of companion animals including dogs, cats, small mammals, and exotic species. Unique nutrient requirements, pet food formulation, and regulations.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded with Option  
**Offered:** SPRING  

ASCI 322 Equine Nutrition  
**Notes:** ASCI 320 recommended.  
**Description:** Equine nutrition including digestive anatomy and physiology. Nutritional requirements of horses as related to growth, reproduction, and performance. The relationship of nutrition to disease and environment. Management practices and application of current equine nutritional research.  
**Credit Hours:** 2  
**Max credits per semester:** 2  
**Max credits per degree:** 2  
**Grading Option:** Graded with Option  

ASCI 330 Animal Breeding and Genetics  
**Prerequisites:** AGRO 215 or BIOS 206; STAT 218 or MATH 106 or equivalent.  
**Description:** Principles of animal genetics and genomics, and their application to improvement of livestock and companion animals. Topics include: characterization of allelic and genetic variation associated with animal performance, principles of selection, inbreeding and crossbreeding, advances in molecular genetics, and their applications to the development of breeding programs to enhance animal productivity and well-being.  
**Credit Hours:** 4  
**Max credits per semester:** 4  
**Max credits per degree:** 4  
**Grading Option:** Graded with Option  
**Offered:** FALL  
**Prerequisite for:** ASCI 455  

ASCI 340 Animal Physiological Systems  
**Prerequisites:** LIFE 121; CHEM 110; MATH 102, 103, 104, or MATH 106.  
**Description:** A comprehensive look at the major physiological systems that comprise the mammalian body. Anatomical organization and functionality of the nervous system, muscle, cardiovascular system, respiratory system, digestive system, urinary system, reproductive system, endocrine system, and immune system. Labs offer hands-on learning experiences through dissections, clinical demonstrations, and interactive multimedia.  
**Credit Hours:** 4  
**Max credits per semester:** 4  
**Max credits per degree:** 4  
**Grading Option:** Graded with Option  

ASCI 341 Physiology and Management of Reproduction  
**Prerequisites:** ASCI 240 or 340  
**Description:** Comparative anatomy and physiology of reproduction in domestic animals. Endocrine regulation of reproductive function, patterns of reproduction, economic consequences of sub-optimal reproductive performance, environmental influences on reproductive efficiency, application of selected techniques for controlling reproduction. Laboratory provides application of techniques used in reproductive management.  
**Credit Hours:** 4  
**Max credits per semester:** 4  
**Max credits per degree:** 4  
**Grading Option:** Graded with Option  
**Offered:** FALL  
**Prerequisite for:** ASCI 450; ASCI 455  

ASCI 342 Equine Reproduction  
**Prerequisites:** ASCI 240 or equivalent. ASCI 341 recommended.  
**Description:** Anatomy and physiology of stallion and mare reproductive systems. Estrous detection systems, artificial and natural breeding techniques, infertility, semen collection and processing, reproductive management, and record keeping.  
**Credit Hours:** 2  
**Max credits per semester:** 2  
**Max credits per degree:** 2  
**Grading Option:** Graded with Option  

ASCI 343 Meat CulinologyTMIII: Foodservice Applications  
**Crosslisted with:** NUTR 343  
**Prerequisites:** ASCI/NUTR 210 or ASCI/NUTR 213 or ASCI/NUTR 310.  
**Description:** Cookery principles and methods role in maintaining meat yield and quality characteristics. Cookery techniques to maximize guest satisfaction and insure foodservice and/or restaurant financial integrity. Flavor enhancement and cookery technology application in center of the plate concept development.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded with Option
ASCI 354A Swine Breeding & Gestation
Description: Concepts related to: reproductive physiology and endocrinology of boars and sows; genetic selection programs; development programs for future replacement giltss and boars; semen collection, evaluation, and preparation; detection of estrus and artificial insemination; pregnancy diagnosis; feeding and house programs for gestating sows; environmental management; records; diseases; and development of quality assurance programs for identifying and solving reproductive problems. This course is taught by North Carolina State University and is part of the GPIDEA/AgIDEA consortium. Registration with permission from your advisor and CASNR Online Education Office.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded

ASCI 354B Swine Farrowing Management
Description: Advanced integration and application of reproductive management concepts during farrowing and lactation. Identification of production trends; formulation of strategies to improve productivity; and parturition and neonatal management. This course is taught by the University of Missouri and is part of the GPIDEA/AgIDEA course offerings. Registration with permission from your advisor and CASNR Online Education Office.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded

ASCI 354D Swine Nursery Management
Description: Overview of the critical management, housing, and financial considerations relevant to the successful operation of a swine nursery, grow-finish, or wean to finish enterprise, including: nutrient requirements; building and facility management; and marketing. This course is taught by Penn State as part of the GPIDEA/Ag*IDEA course offerings. Registration with permission from your advisor and CASNR Online Education Office.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded

ASCI 354E Employee Management for Swine Industry
Description: Effective employee management in swine production units. Assist students in understanding the principles, policies, and practices related to procurement, development, maintenance, and utilization of employees. This course is taught by Virginia Tech University and is part of the GPIDEA/AgIDEA consortium. Registration is with permission from your advisor and CASNR Online Education Office.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded

ASCI 354F Swine Environment Management
Description: Response of swine to thermal environment, ventilation system design and analysis, heating and cooling systems and examples of various designs for all phases of production. Trouble shooting ventilation systems and energy analysis of production units. This course is taught by Iowa State University as part of the GPIDEA/AgIDEA consortium. Registration with permission from your adviser and CASNR Online Education Office.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded

ASCI 354J Advanced Swine Science
Prerequisites: ASCI 254
Notes: This course is taught by Kansas State University and is part of the GPIDEA/AgIDEA consortium. Registration is with permission from your advisor and CASNR Online Education Office.
Description: An in-depth application of basic concepts covered in Basic Swine Science, focused on the scientific principles to the economical and sustainable production of pork. Detailed analysis of benchmarking, production systems, reproduction, pig flow, ventilation, and herd health are discussed. Become knowledgeable regarding the science, complexity, and technology applied in modern swine production businesses.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded

ASCI 354K Swine Health and Biosecurity
Prerequisites: ASCI 254
Notes: This course is taught by Iowa State University and is part of the GPIDEA/AgIDEA consortium. Registration is with permission from your advisor and CASNR Online Education Office.
Description: Overview of standard biosecurity protocols and identification of behavior and clinical signs of illness in pigs. Treatment administration and prevention methods. Introduction to immune system function and basic swine disease transmission.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded with Option

ASCI 354L Advanced Swine Science
Prerequisites: ASCI 254
Notes: This course is taught by Iowa State University and is part of the GPIDEA/AgIDEA consortium. Registration is with permission from your advisor and CASNR Online Education Office.
Description: Overview of standard biosecurity protocols and identification of behavior and clinical signs of illness in pigs. Treatment administration and prevention methods. Introduction to immune system function and basic swine disease transmission.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded with Option
ASCI 360 Advanced Equitation
Prerequisites: Junior standing, ASCI 260 and/or permission.
Description: Study and application of maneuvers basic to performance excellence. Assigned student mounts expected to show satisfactory progress toward standards of excellence in Western and English performance.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded with Option

ASCI 361 Equestrian Team Horsemanship/Equitation
Notes: May be repeated for a total of 4 credit hours.
Description: Application of equestrian horsemanship and equitation skills through practices and horsemanship competitions in the Intercollegiate Horse Show Association.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 4
Grading Option: Pass No Pass

ASCI 370 Animal Welfare
Prerequisites: Junior standing or permission.
Description: In-depth exploration of the issues involved in animal use. The historical, biological, ethical, and social aspects of human/animal interactions in Western culture.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

ASCI 381 Beef Industry Scholars - Practicum
Prerequisites: ASCI 311E, ALEC 350
Notes: Letter grade only.
Description: Financial risk management, beef processing, animal health, and related emerging issues.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded
Offered: SPRING
Prerequisite for: ASCI 481

ASCI 395A Experiential Learning for Career Development in Animal Sciences - Industry Experiences
Description: Extension and application of the animal science curriculum within the context of industry (e.g., internship), extension and service, research, or teaching experience. A faculty adviser for the area of interest must be identified prior to registering for the course.
Credit Hours: 1-6
Min credits per semester: 1
Max credits per semester: 6
Max credits per degree: 6
Grading Option: Graded with Option
Prerequisite for: ASCI 482, AECN 482

ASCI 395B Extension and Service Experiences
Description: Extension and application of the animal science curriculum within the context of industry (e.g., internship), extension and service, research, or teaching experience. A faculty adviser for the area of interest must be identified prior to registering for the course.
Credit Hours: 1-6
Min credits per semester: 1
Max credits per semester: 6
Max credits per degree: 6
Grading Option: Graded with Option

ASCI 395C Research Experiences
Description: Extension and application of the animal science curriculum within the context of industry (e.g., internship), extension and service, research, or teaching experience. A faculty adviser for the area of interest must be identified prior to registering for the course.
Credit Hours: 1-6
Min credits per semester: 1
Max credits per semester: 6
Max credits per degree: 6
Grading Option: Graded with Option

ASCI 395D Experiential Learning for Career Development in Animal Sciences - Undergraduate Teaching Experience
Description: Extension and application of the animal science curriculum within the context of industry (e.g., internship), extension and service, research, or teaching experience.
Credit Hours: 1-6
Min credits per semester: 1
Max credits per semester: 6
Max credits per degree: 6
Grading Option: Graded with Option
Prerequisite for: ASCI 482, AECN 482

ASCI 395E Independent Study in Animal Science
Prerequisites: Permission.
Description: Individual or group projects in research, literature review, or extension of course work under supervision and evaluation of a departmental faculty member.
Credit Hours: 1-5
Min credits per semester: 1
Max credits per semester: 5
Max credits per degree: 6
Grading Option: Graded with Option

ASCI 400A Advanced Meat Grading and Evaluation
Prerequisites: ASCI 300A
Description: Comparative evaluation of the meat characteristics of beef, pork, and lamb that affect product merit and the scientific basis of the factors that influence the relative value. Federal meat grades and their application, industry grading system and their application, and application of Institutional Meat Purchase Specifications. Application of the above topics, as well as critical decision making and written justification of meat product merit, practiced in-depth.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded with Option
ASCI 400B Advanced Livestock Evaluation and Judging
Prerequisites: ASCI 300B or equivalent experience.
Notes: The University of Nebraska Senior Livestock Judging Team will be selected from students in this course.
Description: Livestock judging and evaluation applying principles learned in ASCI 300B. Field trips to commercial and purebred livestock operations and exhibitions. Network with producers to learn varied livestock production philosophies. Develop a proficiency in brief, concise oral presentation of reasons for making a decision.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded with Option

ASCI 400E Advanced Horse Evaluation and Judging
Prerequisites: ASCI 300E or equivalent, recommended.
Notes: The University Horse Judging Team will be selected from students in this course. Field trips are a major component of the course.
Description: Advanced horse judging and analysis. Evaluate conformation and score multiple performance events. The development and presentation of concise oral reasons to defend placing decisions.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded with Option

ASCI 410 Processed Meats
Crosslisted with: ASCI 810
Prerequisites: ASCI 210 or equivalent. Junior standing.
Notes: 3 cr II classroom. 3 cr I, II, III web.
Description: Modern meat processing industry and its use of science and technology. The fabrication, processing, preservation, sanitation, food safety, ethnic evolvement, and utilization of manufactured and processed meat. Actual laboratory preparation of processed meats and by-products of the meat packing industry.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

ASCI 411 HACCP and Food Safety Systems for the Food Industry
Prerequisites: An understanding of food production and processing operations. Recommended: ASCI 310, 410, and FDST 205; or NUTR 343.
Description: Principles, implementation, sanitation, and standard operating procedures that function to support the Hazard Analysis and Critical Control Point (HACCP) System. Food safety hazards and their relationship to food borne illness in the meat and food industry.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

ASCI 419 Meat Investigations
Crosslisted with: ASCI 819, FDST 419, FDST 819
Prerequisites: ASCI 210
Description: Conduct independent research and study meat industry problems in processing, production, storage, and preparation of meat and meat products.
Credit Hours: 1-3
Min credits per semester: 1
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

ASCI 421 Advanced Animal Nutrition
Crosslisted with: ASCI 821
Prerequisites: ASCI 320
Description: Advanced course dealing with the nutrition of domestic animals. In-depth coverage of nutrients, nutrient metabolism, and nutrient requirements. Biochemical and physiological functions of nutrients in life processes.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Prequisite for: ASCI 925, NUTR 925; ASCI 926, NUTR 926; ASCI 927, NUTR 927

ASCI 422 Advanced Feeding and Feed Formulation
Crosslisted with: ASCI 822
Prerequisites: ASCI 320 or equivalent.
Description: Feeding practices for domestic animals. Applied animal nutrition and feed formulation.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

ASCI 431 Advanced Animal Breeding
Crosslisted with: ASCI 831
Prerequisites: ASCI 330
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

ASCI 432 Genome Analysis
Crosslisted with: ASCI 832
Prerequisites: AGRO 215 and BIOC 401 or equivalent
Description: Theoretical and practical aspects of: structure and function of eukaryotic genomes; genome sequencing and assembling, polymorphism and isoform detection and genotyping; gene and genome annotation; strategies used to identify genetic variants responsible for phenotypic differences; and personalized genomics, social and ethical aspects associated with genomic information.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded
Offered: SPRING

ASCI 441 New Techniques in Reproductive Biology
Crosslisted with: ASCI 841
Prerequisites: ASCI 341 or equivalent.
Description: Mammalian early embryonic development. Basic aspects of embryology and development biology. Modern technologies in animal reproductive biology, in vitro maturation and fertilization, embryo transfer, cloning, assisted reproductive technologies, transgenic animals, and embryonic stem cells.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
ASCi 442 Endocrinology  
**Crosslisted with:** ASCI 842, BIOS 442, BIOS 842, VBMS 842  
**Prerequisites:** A course in vertebrate physiology and/or biochemistry.  
**Description:** Mammalian endocrine glands from the standpoint of their structure, their physiological function in relation to the organism, the chemical nature and mechanisms of action of their secretory products, and the nature of anomalies manifested with their dysfunction.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded with Option  

**ASCi 443 Physiology of Animal Cells and Tissues**  
**Crosslisted with:** ASCI 843  
**Prerequisites:** LIFE 121, ASCI 240 or ASCI 340 or BIOS 213; BIOC 401 or BIOC 431  
**Description:** Molecular, cellular, and tissue dependent functions of neurons, skeletal and smooth muscle, vasculature, and immune cells. Cellular regulation of important physiological processes including blood flow, gas exchange, inorganic solute homeostasis, acid-base balance, water balance, appetite control, and thermal regulation will also be studied. Understand cellular and molecular processes that ensure homeostasis and promote integration of physiological systems.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded  
**Offered:** SPRING  

**ASCi 450 Horse Management**  
**Prerequisites:** Senior standing or permission; ASCI 320; ASCI 341  
**Notes:** ASCI 330 recommended  
**Description:** Light horse production. Nutrition, reproduction, management, housing, and principle usage of light horses.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded with Option  
**Offered:** FALL  
ACE: ACE 10 Integrated Product  

**ASCi 451 Livestock Management on Range and Pasture**  
**Crosslisted with:** AGRO 445, AGRO 845, ASCI 851, RNGE 445, GRAS 445  
**Prerequisites:** ASCI 250 and AGRO 240 or 340; AECN 201 recommended.  
**Notes:** AECN 201 recommended. Capstone course. All students required to participate in a one-week field trip in central or western Nebraska prior to beginning of fall semester. Therefore, students must notify instructor at time of early registration (Dates are given in class schedule.)  
**Description:** Analyzing the plant and animal resources and economic aspects of pasturage. Management of pasture and range for continued high production emphasized.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded with Option  
**Offered:** FALL  
ACE: ACE 10 Integrated Product  

**ASCi 453 Dairy Management**  
**Crosslisted with:** ASCI 453H  
**Prerequisites:** Senior standing and ASCI 250, or permission. ASCI 240, 320 and 330 recommended.  
**Description:** Management of a dairy enterprise for efficient production of a quality product. Emphasis on specific problems in breeding, feeding, reproduction, facilities, herd health, and in harvesting and marketing of milk and related economic considerations.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded with Option  

**ASCi 453H Dairy Management**  
**Prerequisites:** Senior standing and ASCI 250, or permission. ASCI 240, 320 and 330 recommended.  
**Description:** Management of a dairy enterprise for efficient production of a quality product. Emphasis on specific problems in breeding, feeding, reproduction, facilities, herd health, and in harvesting and marketing of milk and related economic considerations.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded with Option  

**ASCi 455 Beef Cow-Calf Management**  
**Prerequisites:** Senior standing or permission; ASCI 320; ASCI 330 or 341  
**Description:** Integrated management specific to the beef cow-calf enterprise necessary to achieve biologic and economic efficiency.  
**Credit Hours:** 2  
**Max credits per semester:** 2  
**Max credits per degree:** 2  
**Grading Option:** Graded with Option  

**ASCi 456 Beef Cattle Merchandising**  
**Prerequisites:** Senior standing. ASCI 300B and 330 recommended.  
**Notes:** Students are responsible for planning and conducting the annual UNL bull sale.  
**Description:** Develop skills to merchandise breeding cattle including advertising, genetic and phenotype selection, data collection, and conducting a bull sale.  
**Credit Hours:** 1  
**Max credits per semester:** 1  
**Max credits per degree:** 1  
**Grading Option:** Graded with Option  

**ASCi 457 Beef Feedlot Management**  
**Prerequisites:** Senior standing or permission; ASCI 320  
**Description:** Advanced preparation in the feeding of cattle for slaughter. Emphasis on the nutrition and management of feedlot cattle and related health and economic considerations. Covers the beef enterprise from weaning to market and relates closely to beef cow-calf production.  
**Credit Hours:** 2  
**Max credits per semester:** 2  
**Max credits per degree:** 2  
**Grading Option:** Graded with Option
ASCI 481 Beef Industry Scholars - Beef Summit
Prerequisites: ASCI 381
Notes: Requires working with the Nebraska Cattlemen and the instructor to develop the summit. Letter grade only.
Description: Identification of a major issue confronting the Nebraska beef industry. Organize a Nebraska summit meeting to discuss and bring the identified issue to resolution.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded
Offered: FALL
Prerequisite for: ASCI 482, AECN 482

ASCI 482 Beef Industry Scholars - National Beef Industry Policy
Crosslisted with: AECN 482
Prerequisites: ASCI 481; ASCI 395A or ASCI 395B or GRAS 490 or AECN 495C
Notes: Requires attending the National Cattlemen’s Beef Association (NCBA) annual convention and then, communicating the new policy and issues to local organizations and undergraduate student groups. Letter grade only.
Description: Discuss and dissect issues from the NCBA convention researching the pros and cons of current and proposed policy.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded
Offered: SPRING

ASCI 485 Animal Systems Analysis
Prerequisites: Junior or Senior standing or permission
Notes: For majors in the College of Agricultural Sciences and Natural Resources with an interest in careers in livestock production units, the meat industry, or related agribusiness.
Description: Goal setting, information gathering, and application of problem solving methods in animal science. Develops ability to analyze and solve problems in all segments of animal science by integration of information from all pertinent disciplines and sources.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Offered: FALL/SPR
ACE: ACE 10 Integrated Product

ASCI 486 Animal Biological Systems
Prerequisites: Junior or Senior standing; ASCI 240 or 340; ASCI 320; AGRO 215 or BIOS 206
Notes: Capstone course. For seniors with an interest in careers involving animal science disciplines, animal biology, and related fields.
Description: How to integrate information from the animal science disciplines to understanding animals as biological systems. The processes of growth, adaptation, and lactation. Analyzing the interrelationship of each discipline within animal production. Using case studies, scenarios, and problem solving assignments to examine how alterations in nutrition and metabolism, genetic makeup, endocrine profile and/or the environment impact or effect the animal as a whole.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option
Offered: FALL
ACE: ACE 10 Integrated Product

ASCI 490A Animal Science Internship - Beef Feedlot Management
Prerequisites: Acceptance into the Beef Feedlot Management Program.
Description: Management internship in a beef feedlot. Organizational and financial structure of the beef feedlot and experience in making decisions related to: animal production, marketing, business management, and personnel management.
Credit Hours: 1-3
Min credits per semester: 1
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

ASCI 491 Animal Science Seminar
Prerequisites: Senior standing.
Description: Student-led discussion of selected current topics significant to the livestock, poultry, and meat industry. Concerns and issues of society as they relate to local, national, and international animal agriculture.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Pass No Pass

ASCI 496 Independent Study in Animal Science
Crosslisted with: ASCI 896
Prerequisites: 12 hrs animal science or closely related areas and permission.
Description: Individual or group projects in research, literature review, or extension of course work under the supervision and evaluation of a departmental faculty member.
Credit Hours: 1-5
Min credits per semester: 1
Max credits per semester: 5
Max credits per degree: 12
Grading Option: Graded with Option
ASCI 499H Honors Thesis

Prerequisites: Admission to the University Honors Program and permission; AGRI 299H recommended.

Description: Conduct a scholarly research project and write a University Honors Program or undergraduate thesis.

Credit Hours: 3-6
Min credits per semester: 3
Max credits per semester: 6
Max credits per degree: 6

Grading Option: Graded

PLEASE NOTE
This document represents a sample 4-year plan for degree completion with this major. Actual course selection and sequence may vary and should be discussed individually with your college or department academic advisor. Advisors also can help you plan other experiences to enrich your undergraduate education such as internships, education abroad, undergraduate research, learning communities, and service learning and community-based learning.

Animal Science - Animal Biology & Biotechnology
Animal Science - Business & Communications
Animal Science - Companion Animal Science
Animal Science - Equine Science
Animal Science - Food Animal Production & Management
Animal Science - Meat Science
Animal Science - Veterinary Animal Sciences

Career Information

The following represents a sample of the internships, jobs and graduate school programs that current students and recent graduates have reported.

Jobs of Recent Graduates

• Nutritionist, Dekalb Feeds - Ely IA
• Pet Care Technician Manager, Nebraska Animal Medical Center - Lincoln NE
• 4-H Extension Assistant, Nebraska Extension - Omaha NE
• Operations Management Associate, Cargill Meat Solutions - Schuyler NE
• Animal Behaviorist, Capital Humane Society - Lincoln NE
• Horse Trainer and Riding Instructor, Self-Employed - Lincoln NE
• Cattle Health Assistant, Adams Land and Cattle Co. - Broken Bow NE
• Farm Manager, Rock Creek Swine - Nebraska City NE
• Animal Protein Manager, Cargill - Wichita KS
• Herdsman/cattle manager, Rippe Gelbviah - Hubbell NE

Internships

• Beef Sales Intern, Cargill Meat Solutions - Witchita KS
• Kentucky Equine Management Internship, Adena Springs - Paris KY
• Intern, Henry Doorly Zoo - Omaha NE
• Feedlot Intern, Rhea Cattle Co. - Arlington NE
• Clydesdale Handler Intern, Anheuser-Busch - St. Louis MO
• Animal Welfare Intern, Nebraska Humane Society - Omaha NE
• Communications and Marketing Intern, American Hereford Association - Blue Rapids KS
• Feedlot Intern, U.S. Meat Animal Research Center - Clay Center NE
• Animal Care Intern, Willowbrook Wildlife Center - Glen Ellyn IL
• Equine Racetrack Practitioner Intern, Arapahoe Park Racetrack - Aurora CO

Graduate & Professional Schools

• Ruminant Nutrition, University of Nebraska-Lincoln - Lincoln NE
• Professional Program of Veterinary Medicine, University of Nebraska-Lincoln - Lincoln NE
• Animal biology, University of CA-Davis - Davis CA
• Masters in Conservation Medicine, Tufts University - Medford MA
• Range Management Program, Texas Christian University - Fort Worth TX
• Animal Breeding and Genetics, University of Nebraska-Lincoln - Lincoln NE
• Animal Science, Physiology, University of Nebraska - Lincoln NE
• Masters of Science in Leadership Education: Leadership Development Emphasis, University of Nebraska-Lincoln - Lincoln NE
• Agriculture Economics, MS, Oklahoma State - Stillwater OK
• Poultry Nutrition, University of Nebraska - Lincoln NE