

Professional Electives for Poultry Production (POPP) Curriculum

POPP students are encouraged to use the 12 hours of professional electives and 2 hours of general electives in the curriculum to complete a minor in an area that logically supports their chosen emphasis of Poultry Production. Therefore, courses approved as professional electives that are listed below come primarily from these minors and a few other pertinent areas.

POUL 4920 Poultry Science Internship 6 hr beyond the 3 required in the curriculum

From Business Minor

ECON 2030 Prin. of Macroeconomics	3	ACCT 2110 Prin. of Financial Accounting	3
FINC 3610 Prin. of Business Finance	3	MKTG 3310 Prin. of Marketing	3
MNGT 3100 Prin. of Management	3	---May be substituted for AGECE 4000 only if part of completed Business Minor	

From Animal Science Minor

ANSC 1000 Intro to Animal Science	3	ANSC 3400 Animal Nutrition	4
ANSC 3500 Animal Breeding	3	ANSC 3600 Reproductive Physiology	4
ANSC 3700 Muscle Foods	4		

From Agribusiness Minor

ACCT 2910 Fundamentals of Accounting	3	AGECE 4040 Agricultural Finance	3
AGECE 5010 Farm Management	3	ECON 3020 Intermediate Microeconomics	3
AGECE 3010 Agricultural Marketing	3	AGECE 3080 Futures and Options Markets	3
AGECE 4070 Agricultural Law	3	AGECE 4100 Agricultural Coops	2
AGECE 4300 Agricultural Policies & Trade	3	AGECE 5030 Agricultural Prices	3

From Other Pertinent Areas

ENTM 4020 Economic Entomology			
FLXX1010 Elementary Foreign Language I	4	---(e.g., Spanish would be FLSP1010)	
FLXX1020 Elementary Foreign Language II	4		

From Poultry Pre-Vet Option (POPV)

CHEM 2080 Organic Chemistry II	3
CHEM 2081 Organic Chemistry Lab II	1
PHYS 1510 General Physics I	4
PHYS 1511 General Physics II	4

From Poultry Processing & Products Option (POPR)

BIOL 5660 Food Microbiology	5	CHEM 3050 Analytical Chemistry	3
BSEN 5550 Principles of Food Eng. Tech.	4	CHEM 3051 Analytical Chemistry Lab	1
NUFS 5430 Food Chemistry	4	MKTG 3410 Consumer Behavior	3
NUFS 5450 Food Analysis & Quality Cont.	4	NUFS 2000 Nutrition & Health	3
POUL 5150 Food Laws & Regulations	3	NUFS 5770 Food Plant Sanitation	4
ANSC 4700 Meat Processing	4	POUL 4100 Supervised Investigation	1-8

From Vet School Science Electives

BIOL 3000 Genetics	4	BIOL 4100 Cell Biology	3
BIOL 3010 Comparative Anatomy	4	BIOL 4000 Histology	4
BIOL 5660 Mammalian Physiology	6	BIOL 5110 Parasitology	4
BIOL 5240 Animal Physiology	4	ANSC 3600 Reproductive Physiology	4
BIOL 4410 Vertebrate Development	5		