

Suggested Course Schedule: Poultry Processing & Products (POPR)

FRESHMAN YEAR

Fall Semester

POUL 1000	Intro. Poultry Sci.	3
CHEM 1030	Intro. Chem. I	3
CHEM 1031	Intro. Chem. I Lab	1
ENGL 1100	English Comp I	3
MATH 1130	Precal. w/Trig.	3
Core Social Science I		<u>3</u>
		16

Spring Semester

COMP 1000	Pers. Comp. Appl.	2
CHEM 1040	Intro. Chem. II	3
CHEM 1041	Intro. Chem. II Lab	1
COMM 1000	Pub. Speaking	3
ENGL 1120	English Comp. II	3
Core Fine Arts		<u>3</u>
		15

SOPHMORE YEAR

BIOL 1020	Prin. of Biology	4
BIOL 1021	Prin. of Biol. Lab	0
POUL 3030	Comm. Poul. Prod.	4
ENGL 2200	World Literature I	3
Core History I		3
Core Philosophy		<u>3</u>
		17

BIOL 1030	Organismal Biology	4
BIOL 1031	Org. Biol. Lab	0
CHEM 2030	Survey Org. Chem.	3
ECON 2020	Prin. of Microecon.	3
ENGL 2210	World Literature II	3
Core History II		<u>3</u>
		16

JUNIOR YEAR

BCHE 3200	Prin. Biochemistry	3
BIOL 3200	Microbiology	4
Processing Course (see advisor)		3-4
STAT 2510	Biol. Statistics	<u>4</u>
		13-14

BIOL 5560	Food Microbiology	5
POUL 3150	Poultry Physiol.	4
POUL 5150	Food Law & Reg.	3
PPP Support Course (see advisor)		
or ROTC		<u>3-4</u>
		15-16

SENIOR YEAR

BSEN 5550	Prin. Food Engr. Tech.	4
NUFS 5450	Fd. Anal. & Qual. Ctrl.	4
PHYS 1000	Foun. Of Physics	4
PHYS 1001	Foun. Physics Lab	0
Processing Course (see advisor)		3-4
*POUL 4920	Poultry Sci. Intern.	<u>3</u>
		18-19

NUFS 5430	Food Chemistry	4
POUL 5160	Prin. Food Safety	3
Processing Course		4
PPP Support Course(see advisor)		
or ROTC		<u>4-5</u>
UNIV 4@@@	Ag Graduation	<u>0</u>
		15-16

Total Hours Required: 126

Bold face indicates courses in major. Students must earn a 2.00 GPA in this group of courses, as well as in all courses attempted, to graduate.

A minimum of 11 credits of processing courses must be taken.

A minimum of 7 credits of poultry processing & products support courses must be taken.

*To be taken summer semester.