

In Effect Fall 2010
Poultry Science
Food Science (FDSC)

Freshman Year

Fall	Spring	Summer
POUL 1000 Intro Poul Sci	3 COMP 1000 Pers Comp Appl	2
CHEM 1030 Fund Chem I	3 CHEM 1040 Fund Chem II	3
CHEM 1031 Fund Chem I Lab	1 CHEM 1041 Fund Chem II Lab	1
MATH 1610 Calculus I	4 NUFS 2000 Nutr & Health	3
ENGL 1100 English Comp I	3 ENGL 1120 English Comp II	3
Fine Arts	3 BIOL 1020 Prin Of Biology	4
	BIOL 1021 Prin Of Biology Lab	0
	17	16

Sophomore Year

Fall	Spring	Summer
ENGL Core Literature	3 ENGL Core Literature	3
Core Social Science	3 PHYS 1000 Foun Of Physics	4
NUFS 2050 Science of Food	4 PHYS 1001 Foun Of Physics	0
Core History I	3 CHEM 2030 Survey Org Chem	3
	ECON 2020 Princ Of Microecon	3
	Core History II	3
	16	16

Junior Year

Fall	Spring	Summer
BCHE 3200 Prin Biochemistry	3 BIOL 5560 Food Microbiology	5
BIOL 3200 Microbiology	4 FDSC 5430 Food Chemistry	4
ANSC 4700 Meat Processing or	FDSC 5430 Sensory Evaluation	3
POUL 5140 Poul Further Process.	4 Food Science Electives or ROTC	3
FDSC 5770 Food Plant Sanitation	4	
	15	15

Senior Year

Fall	Spring	Summer
BSEN 5550 Prin Food Engr Tech	4 FDSC 4290 Prof Dev In Food Sci	1
FDSC 5450 Fd Anal & Qual Crtl	4 POUL 5160 Prin Food Safety	3
STAT 2510 Biol Statistics	3 FDSC 5640 Food Prod Devel	4
Food Science Electives or ROTC	3 Core Philosophy	3
*FDSC 4920 Poultry Sci Intern	3 Food Science Electives or ROTC	3
	UNIV 4@@0 Ag. Graduation	0
	17	14

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.

See advisor for list of approved Food Science Electives.

* To be taken summer semester.

In Effect Fall 2010
Poultry Science
Poultry Production Option (POPP)

Freshman Year

Fall	Spring	
POUL 1000 Intro Poul Sci	3 COMM 1000 Public Speaking	3
CHEM 1030 Fund Chem I	3 CHEM 1040 Fund Chem II	3
CHEM 1031 Fund Chem I Lab	1 CHEM 1041 Fund Chem II Lab	1
MATH 1130 Precal w/Trig	3 Social Science Group I	3
ENGL 1100 English Comp I	3 ENGL 1120 English Comp II	3
Comp 1000 Pers Comp Appl	2 Core Philosophy	3
	15	16

Sophomore Year

Fall	Spring	
ENGL Core Literature	3 ENGL Core Literature	3
BIOL 1020 Princ Of Biology	4 BIOL 1030 Organismal Biology	4
BIOL 1021 Princ Of Biology Lab	0 BIOL 1031 Organismal Biology Lab	0
POUL 3030 Comm Poul Prd	4 CHEM 2030 Survey Org Chem	3
Core History I	3 ECON 2020 Princ Of Microecon	3
Core Fine Arts	3 Core History II	3
	17	16

Junior Year

Fall	Spring	
Phys 1000 Foun of Physics	4 POUL 3060 Breed, Frt & Htch	4
Phys 1001 Foun of Physics	0 POUL 3150 Poultry Physiol	4
POUL 5110 Poultry Process	3 BCHE 3200 Prin Biochemistry	3
STAT 2510 Biol Statistics	3 Prof Electives (see advisor)	4
Prof Electives (see advisor)	4	
	15	14

Senior Year

Fall	Spring	
POUL 5050 Poultry Feeding	4 POUL 5080 Poultry Health	3
POUL 5140 Poul Further Proc	4 POUL 5160 Prin Food Safety	3
BIOL 3200 Microbiology	4 Comm 2410 Sm Group Comm	
AGEC 4000 Agribus. Mgmt	3 or ENGL 3040 Tech Writing	
*POUL 4920 Poultry Sci Intern	3 or ENGL 3080 Bus Writing	3
	UNIV 4@ @0 Ag Graduation	0
	Gen Electives or ROTC	2
	Prof Electives or ROTC (see advisor)	4
	18-19	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 12 credits of processing courses must be taken. An approved list of these may be obtained from the student's advisor. It is suggested that these be courses required in an approved minor which the student has declared such as Business, Agribusiness or Animal Science.

* To be taken summer semester.

In Effect Fall 2010
Poultry Science
Poultry Processing and Products Option (POPR)

Freshman Year

Fall	Spring	
POUL 1000 Intro Poul Sci	3 COMP 1000 Pers Comp Appl	2
CHEM 1030 Fund Chem I	3 CHEM 1040 Fund Chem II	3
CHEM 1031 Fund Chem I Lab	1 CHEM 1041 Fund Chem II Lab	1
ENGL 1100 English Comp I	3 COMM 1000 Public Speaking	3
MATH 1130 Precal w/Trig	3 ENGL 1120 English Comp II	3
Core Social Science I	3 Core Fine Arts	3
	16	15

Sophomore Year

Fall	Spring	
BIOL 1020 Prin Of Biology	4 BIOL 1030 Organismal Biology	4
BIOL 1021 Prin Of Biology Lab	0 BIOL 1031 Org Biol Lab	0
POUL 3030 Comm Poul Prod	4 CHEM 2030 Survey of Org Chem	3
ENGL Core Literature	3 ECON 2020 Prin Of Microecon	3
Core History I	3 ENGL Core Literature	3
Core Philosophy	3 Core History II	3
	17	16

Junior Year

Fall	Spring	
BCHE 3200 Prin Biochemistry	3 BIOL 5560 Food Microbiology	5
BIOL 3200 Microbiology	4 POUL 3150 Poultry Physiol	4
Processing Course (see advisor)	3-4 FDSC 5150 Food Law and Reg	3
STAT 2510 Biol Statistics	4 PPP Support Course (see advisor)	
	OR ROTC	3-4
	13-14	15-16

Senior Year

Fall	Spring	
BSEN 5550 Prin Food Engr Tech	4 FDSC 5430 Food Chemistry	4
NUFS 5450 Fd Anal & Qual Ctrl	4 POUL 5160 Prin Food Safety	3
PHYS 1000 Foun Of Physics	4 Processing Course (see advisor)	
PHYS 1001 Foun Of Physics Lab	0 PPP Supporting Course (see advisor)	
Processing Course (see advisor)	3-4 OR ROTC	4-5
* POUL 4920 Poultry Sci Intern	3 UNIV 4@@@0 Ag Graduation	0
	18-19	15 or 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 and products support courses must be taken.

* To be taken summer semester

In effect Fall 2010
Poultry Science
Pre-Veterinary Medicine Option (POPV)

Freshman Year

Fall		Spring	
POUL 1000 Intro Poul Sci	3	Core Fine Arts	3
BIOL 1020 Prin Of Biology	4	BIOL 1030 Organismal Biology	4
BIOL 1021 Prin Of Biol Lab	0	BIOL 1031 Organimal Biol Lab	0
CHEM 1030 Fund to Chem I	3	CHEM 1040 Fund to Chem II	3
CHEM 1031 Fund to Chem I Lab	1	CHEM 1041 Fund to Chem II Lab	1
MATH 1130 Precal w/ Trig	3	ENGL 1100 English Comp I	3
		COMP 1000 Pers Comp Appl	2
	14		16

Sophomore Year

Fall		Spring	
CHEM 2070 Organic Chem I	3	CHEM 2080 Organic Chem II	3
CHEM 2071 Organic Chem I Lab	1	CHEM 2081 Organic Chem II Lab	1
POUL 3030 Comm Poul Prd	4	PHYS 1500 Gen Physics I	4
ENGL 1120 English Comp. II	3	PHYS 1501 Gen Physics I Lab	0
Core HIST I	3	ECON 2020 Prin Of Microecon	3
Social Science Group I	3	Core HIST II	3
		Core Philosophy	3
	17		17

Junior Year

Fall		Spring	
PHYS 1510 Gen Physics II	4	POUL 3150 Poultry Physiol	4
PHYS 1511 Gen Physics II Lab	0	ANSC 3400 Animal Nutrition	4
POUL 5110 Poultry Process	3	BIOL 3200 Microbiology	4
BCHE 3200 Princ Biochemistry	3	ENGL Core Literature	3
PreVet Science Elective+	2-4		
ENGL Core Literature	3		
	15-17		15

Senior Year

Fall		Spring	
POUL 5050 Poultry Feeding	4	POUL 5160 Prin Food Safety	3
POUL 5140 Poul Further Proc	4	POUL 5080 Poultry Health	3
General Elective or ROTC	4	STAT 2510 Biol Statistics	3
*POUL 4920 Poultry Sci Intern	3	COMM 1000 Public Speaking	3
		POUL 3060 Brd, Fert, & Hatch	
		UNIV 4@@@ Ag. Graduation	0
	14		16

Total Hours Required = 124-126

Bold Face indicates courses in major. In order to graduate, students must earn a 2.0 GPA in this group of courses as well as in all courses attempted.

The curriculum listed for the first six semesters satisfies the requirements for admission to the College of Veterinary Medicine. students may be entitled to a B.S. degree in Poultry Science with the completion of one year in the College of Veterinary Medicine--- see advisor for requirements.

An approved list of these may be obtained from the student's advisor.+

* To be taken summer semester