

# Meat Science Certificate Courses

<b>Award</b>	Certificate
<b>Credits</b>	24
<b>Program Start</b>	Fall, Spring, Summer
<b>Time to Complete</b>	9 months

## 2023–2024 Suggested Sequence of Study



The following suggested sequence of study is for new full-time students starting the program Fall 2023, Spring 2024, or Summer 2024. Part-time students should visit with a program advisor for a modified sequence of study.



When registering for classes refer to Self-Service > Student Planning to view your specific program requirements, your progress, and ensure proper registration.



Courses are subject to change.

- ◆ General education course.
- ▶ Course has a prerequisite and/or corequisite.
- O Course meets 100% online.
- E Course meets face-to-face after 5:00pm.

### Term 1

AGS-218 Domestic Animal Physiology ▶	4
AGS-305 Livestock Evaluation	3
BIO-186 Microbiology	4

**Total Credits 11**

### Term 2

AGS-225 Swine Science -OR-	3
AGS-226 Beef Cattle Science	3
AGS-272 Foods of Animal Origin ▶	5
AGT-805 Employment Experience	5

**Total Credits 13**