

Animal Science

321-4 Meat Science. (2-4) Study of the science and physical processes involved in converting selected farm animals into marketable products. Particular attention will be given to the anatomy and nomenclature of meats, sanitation practices, and evaluation. Various techniques used by commercial establishments will be accentuated in the study of meat processing. Course fee \$10. Prerequisite Course(s): ANSC 107: General Animal Science and junior classification, or approval of department head.

In course descriptions, the digit following the course number is the number of semester credit hours. For example, ENGL 111-3 is a freshman level course worth 3 semester hours of credit. The numbers in parentheses following the course number (for example, 3-2) indicate the number of clock hours per week devoted to theory and practice, respectively. (WI) indicates that sections of this course will be offered as writing intensive.