



**Bachelor of Science in Agriculture, Food and Environmental Sciences**

**Major: Animal Science**

**Specialization: Science**

**2018-2019 Sample 4-Year Plan**

**Total Degree Requirements: 120 credits**

Student \_\_\_\_\_ Student ID# \_\_\_\_\_ Student Phone # \_\_\_\_\_

Advisor \_\_\_\_\_ Minimum GPA \_\_\_\_\_ Minor/Career Interest(s) \_\_\_\_\_

Students are not limited to this plan; it is meant to be used as a guide for planning purposes in consultation with your advisor. The sample schedule is one possible path to completing your degree within four years. For official program requirements, please refer to the [Undergraduate Catalog](#).

**First Year**

**Fall**

| Prefix + Number           | Course Title   | Prerequisites/Comments   | Credits | Semester | Grade |
|---------------------------|--|--------------------------|---------|----------|-------|
| AS 119                    | Opportunities in Animal and Veterinary Science           | Co-req AS 120 or VET 120 | 1       | F        |       |
| AS 101-101L               | Introduction to Animal Science & Lab                     |                          | 4       |          |       |
| AS 120 or VET 120         | Survey of Animal Science or Intro to Veterinary Medicine | Co-req AS 119            | 1       | F        |       |
| BIOL 151-151L             | General Biology I & Lab (SGR #6)                         |                          | 4       |          |       |
| CHEM 112-112L             | General Chemistry I & Lab                                | p. MATH 102 or higher    | 4       |          |       |
| SPCM 101                  | Fundamentals of Speech (SGR #2)                          |                          | 3       |          |       |
| <b>Total Credit Hours</b> |  |                          | 17      |          |       |

**Spring**

| Prefix + Number           | Course Title   | Prerequisites/Comments          | Credits | Semester | Grade |
|---------------------------|--|---------------------------------|---------|----------|-------|
| BIOL 153-153L             | General Biology II & Lab (SGR #6)                        | p. BIOL 151                     | 4       |          |       |
| CHEM 114-114L             | General Chemistry II & Lab                               | p. CHEM 112/L                   | 4       |          |       |
| ENGL 101                  | Composition I (SGR #1)                                   | p. Placement                    | 3       |          |       |
| MATH 121-121L or MATH 123 | Survey of Calculus & Lab (SGR #5) or Calculus I (SGR #5) | p. MATH 102, 115<br>p. MATH 115 | 5       |          |       |
| <b>Total Credit Hours</b> |  |                                 | 16      |          |       |

**Second Year**

**Fall**

| Prefix + Number           | Course Title                           | Prerequisites/Comments | Credits | Semester | Grade |
|---------------------------|--|------------------------|---------|----------|-------|
| AS 219                    | Principles of Animal Nutrition         | p. AS 101 or DS 130    | 3       | F        |       |
| CHEM 326-326L             | Organic Chemistry I & Lab              | p. CHEM 114            | 4       |          |       |
| ECON 201                  | Principles of Microeconomics (SGR #3)  |                        | 3       |          |       |
| ENGL 201                  | Composition II (SGR #1)                | p. ENGL 101            | 3       |          |       |
| SGR #4                    | Arts and Humanities/Diversity (SGR #4) |                        | 3       |          |       |
| <b>Total Credit Hours</b> |  |                        | 16      |          |       |

**Spring**

| Prefix + Number           | Course Title                                     | Prerequisites/Comments  | Credits | Semester | Grade |
|---------------------------|--|-------------------------|---------|----------|-------|
| ABS 203                   | Global Food Systems (SGR #3)                     |                         | 3       |          |       |
| CHEM 328-328L             | Organic Chemistry II & Lab                       | p. CHEM 326             | 4       |          |       |
| SGR #4                    | Arts and Humanities/Diversity (SGR #4)           |                         | 3       |          |       |
| VET 223-223L              | Anatomy and Physiology of Domestic Animals & Lab | p. CHEM 108 or CHEM 326 | 4       | S        |       |
| <b>Total Credit Hours</b> |  |                         | 14      |          |       |



**Third Year**

**Fall**

| Prefix + Number                   | Course Title   | Prerequisites/Comments                 | Credits | Semester | Grade |
|-----------------------------------|--|--|---------|----------|-------|
| AS 333-333L                       | Livestock Reproduction & Lab                                     | p. VET 223                             | 3       | F        |       |
| AS 241-241L                       | Introduction to Meat Science & Lab                               |  | 3       |          |       |
| CHEM 464                          | Biochemistry I   | p. CHEM 229 or CHEM 328                | 3       | F        |       |
| MICR 231-231L or<br>MICR 233-233L | General Microbiology & Lab or<br>Introductory Microbiology & Lab | p. CHEM 106 or CHEM 112<br>p. BIOL 151 | 4       |          |       |
| General Electives                 |  |  | 3       |          |       |
| <b>Total Credit Hours</b>         |  |  | 16      |          |       |

**Spring**

| Prefix + Number           | Course Title  | Prerequisites/Comments                   | Credits | Semester | Grade |
|---------------------------|---|--|---------|----------|-------|
| AS 319-319L               | Livestock Feeds and Feeding & Lab                                 | p. AS 219                                | 3       |          |       |
| AS 332                    | Livestock Breeding and Genetics                                   | p. AS 101 or DS 130; and BIOL 103 or 153 | 4       |          |       |
| AS 389                    | Current Issues in Animal Science                                  |  | 3       | F/S/SU   |       |
| VET 403                   | Animal Diseases and Their Control                                 |  | 3       | S        |       |
| Experiential Learning     | Select one:<br>ABS 482, AS 322, AS 400, AS 491, AS 494, or AS 498 |  | 1       |          |       |
| <b>Total Credit Hours</b> |   |  | 14      |          |       |

**Fourth Year**

**Fall**

| Prefix + Number  | Course Title  | Prerequisites/Comments  | Credits | Semester                               | Grade |
|--|---|---|---------|--|-------|
| AS Capstone Course<br><br><i>*One course must be AS 474/L, 475/L, 476/L, 477/L, or 478/L</i> | Select from:<br>AS 445-445L Value-Added Meat Products & Lab<br>AS 450 Meat Product Safety and HACCP<br>AS 474-474L Cow/Calf Management & Lab<br>AS 475-475L Feedlot Operations and Management & Lab<br>AS476-476L Horse Production & Lab<br>AS 477-477L Sheep and Wood Production & Lab<br>AS 478-478L Swine Production & Lab | p. AS 241/L<br>p. AS 241/L<br>p. AS 319/L, AS 332 and AS 333/L<br>p. AS 319/L<br>p. AS 319/L, AS 332 and AS 333/L<br>p. AS 319/L, AS 332 and AS 333/L<br>p. AS 319/L, AS 332 and AS 333/L | 3       | F<br>F even<br>F/S<br>F<br>S<br>F<br>S |       |
| PHYS 111-111L or<br>PHYS 211-211L  | Introduction to Physics I & Lab or<br>University Physics I & Lab  | p. MATH 102 or higher, MATH 123 or MATH 125   | 4       |  |       |
| STAT 281 or<br>NRM 282-282L  | Introduction to Statistics or<br>Natural Resources Statistics & Lab   | p. MATH 102 or higher   | 3       |  |       |
| ACCT 210   | Principles of Accounting I  |   | 3       |  |       |
| General Electives  |   |   | 2       |  |       |
| <b>Total Credit Hours</b>  |   |   | 15      |  |       |

**Spring**

| Prefix + Number                   | Course Title  | Prerequisites/Comments  | Credits | Semester                               | Grade |
|-----------------------------------|---|---|---------|--|-------|
| AS Capstone Course                | Select from:<br>AS 445-445L Value-Added Meat Products & Lab<br>AS 450 Meat Product Safety and HACCP<br>AS 474-474L Cow/Calf Management & Lab<br>AS 475-475L Feedlot Operations and Management & Lab<br>AS476-476L Horse Production & Lab<br>AS 477-477L Sheep and Wood Production & Lab<br>AS 478-478L Swine Production & Lab | p. AS 241/L<br>p. AS 241/L<br>p. AS 319/L, AS 332 and AS 333/L<br>p. AS 319/L<br>p. AS 319/L, AS 332 and AS 333/L<br>p. AS 319/L, AS 332 and AS 333/L<br>p. AS 319/L, AS 332 and AS 333/L | 3       | F<br>F even<br>F/S<br>F<br>S<br>F<br>S |       |
| PHYS 113-113L or<br>PHYS 213-213L | Introduction to Physics II & Lab or<br>University Physics II & Lab  | p. PHYS 111<br>p. PHYS 211  | 4       |  |       |
| General Electives                 |   |   | 5       |  |       |
| <b>Total Credit Hours</b>         |   |   | 12      |  |       |

**Comments/Notes**

Students from all academic majors can pursue graduation with Fishback Honors College distinction. View the [Honors program requirements](#).

**Information Subject to Change. This is not a contract.**

p. = Course Prerequisite  
Semester: F = Fall, S = Spring, SU = Summer