



Bachelor of Science in Agriculture, Food and Environmental Sciences

Major: Animal Science

Specialization: Science

2019-2020 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	c. 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	c. AS 119	1	F	
BIOL 151-151L	General Biology I & Lab (SGR #6)		4		
CHEM 112-112L	General Chemistry I & Lab	p. MATH 114 or higher	4		
SPCM 101	Fundamentals of Speech (SGR #2)		3		
Total Credit Hours			17		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
BIOL 153-153L	General Biology II & Lab (SGR #6)		4		
CHEM 114-114L	General Chemistry II & Lab	p. CHEM 112/L and MATH 114 or higher	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 114, 115, or placement p. MATH 115 or placement	5		
Total Credit Hours			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		
Total Credit Hours			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	
Total Credit Hours			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 MICR 233-233L	General Microbiology & Lab or Introductory Microbiology & Lab	p. CHEM 106 or CHEM 112 p. BIOL 151 and 6 credits of CHEM	4		
General Electives			3		
Total Credit Hours			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	p. Sophomore standing or higher	3	S	
Experiential Learning	Select one: ABS 482, AS 322, AS 400, AS 491, AS 494, or AS 498	Check prerequisites for selected course	1		
Total Credit Hours			14		

Fourth Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AS Capstone Course <i>*One course must be AS 474/L, 475/L, 476/L, 477/L, or 478/L</i>	Select from: AS 445-445L Value-Added Meat Products & Lab AS 450 Meat Product Safety and HACCP AS 474-474L Cow/Calf Management & Lab AS 475-475L Feedlot Operations and Management & Lab AS476-476L Horse Production & Lab AS 477-477L Sheep and Wood Production & Lab AS 478-478L Swine Production & Lab	p. AS 241/L p. AS 241/L p. AS 319/L, AS 332 and AS 333/L p. AS 319/L p. AS 319/L, AS 332 and AS 333/L p. AS 319/L, AS 332 and AS 333/L p. AS 319/L, AS 332 and AS 333/L	3	F F even F/S F S F S	
PHYS 111-111L or PHYS 211-211L	Introduction to Physics I & Lab or University Physics I & Lab	p. MATH 114 or higher p. MATH 123 or MATH 125	4		
STAT 281 or NRM 282-282L	Introduction to Statistics or Natural Resources Statistics & Lab	p. MATH 103 or higher p. MATH 114 or higher	3		
ACCT 210	Principles of Accounting I		3		
General Electives			2		
Total Credit Hours			15		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AS Capstone Course	Select from: AS 445-445L Value-Added Meat Products & Lab AS 450 Meat Product Safety and HACCP AS 474-474L Cow/Calf Management & Lab AS 475-475L Feedlot Operations and Management & Lab AS476-476L Horse Production & Lab AS 477-477L Sheep and Wood Production & Lab AS 478-478L Swine Production & Lab	p. AS 241/L p. AS 241/L p. AS 319/L, AS 332 and AS 333/L p. AS 319/L p. AS 319/L, AS 332 and AS 333/L p. AS 319/L, AS 332 and AS 333/L p. AS 319/L, AS 332 and AS 333/L	3	F F even F/S F S F S	
PHYS 113-113L or PHYS 213-213L	Introduction to Physics II & Lab or University Physics II & Lab	p. PHYS 111 p. PHYS 211 and MATH 125	4		
General Electives			5		
Total Credit Hours			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 c. = Course Corequisite
Semester: F = Fall, S = Spring, SU = Summer