



Bachelor of Science in Agriculture, Food and Environmental Sciences

Major: Animal Science

Specialization: Industry

2020-2021 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	Fall semester for First-Year Animal Science majors	4		
AS 120 or VET 120	Survey of Animal Science or Introduction to Veterinary Medicine	c. AS 119	1	F	
BIOL 101-101L or BIOL 151-151L	Biology Survey I & Lab (3 cr) (SGR #6) General Biology I & Lab (4 cr) (SGR #6)		3		
MATH 114	College Algebra (SGR #5)	Or MATH 115 (5 cr), 121-121L (5 cr), 123 (4 cr) based on placement	3		
SPCM 101	Fundamentals of Speech (SGR #2)		3		
Total Credit Hours			15		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
BIOL 103-103L or BIOL 153-153L	Biology Survey II & Lab (3 cr) (SGR #6) or General Biology II & Lab (4 cr) (SGR #6)		3		
CHEM 106-106L or CHEM 112-112L	Chemistry Survey & Lab or General Chemistry I & Lab	p. MATH placement p. MATH 114 or higher	4		
ENGL 101	Composition I (SGR #1)	p. Placement	3		
SGR #4	Arts and Humanities/Diversity (SGR #4)		3		
SGR #4	Arts and Humanities/Diversities (SGR #4)		3		
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	
AS 241-241L	Introduction to Meat Science & Lab		3	F/S	
CHEM 108-108L or CHEM 326-326L	Organic and Biochemistry & Lab (5 cr) Organic Chemistry I & Lab (4 cr)	p. CHEM 106 p. CHEM 114	5		
ECON 201	Principles of Microeconomics (SGR #3)		3		
Total Credit Hours			14		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
SGR #3	Social Sciences/Diversity (SGR #3)		3		
ACCT 210	Principles of Accounting I		3		
AS 285-285L	Livestock Evaluation and Marketing & Lab	p. AS 101	3	F/S	
ENGL 201	Composition II (SGR #1)	p. ENGL 101	3		
VET 223-223L	Anatomy and Physiology of Domestic Animals & Lab	p. CHEM 108 or CHEM 326	4	S	
Total Credit Hours			16		

Information Subject to Change. This is not a contract.

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



Third Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AS 333-333L	Livestock Reproduction & Lab	p. VET 223	3	F	
AS 319-319L	Livestock Feeds and Feeding & Lab	p. AS 219	3	F/S	
AS 389	Current Issues in Animal Science		3	F/S/SU	
General Electives			3		
General Electives			3		
Total Credit Hours			15		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AGEC 354	Agricultural Marketing and Prices	p. ECON 201 or ECON 202	3		
AS 332	Livestock Breeding and Genetics	p. AS 101 or DS 130 and BIOL 101 or BIOL 151	4	F/S	
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 494, or AS 498	Check prerequisites for selected course	1		
General Electives			4		
Total Credit Hours			15		

Fourth Year

Fall

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 AS 476-476L 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	
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 AS 476-476L 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	
General Electives			9		
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 AS 476-476L 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	
General Electives			11		
Total Credit Hours			14		

Comments/Notes

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

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