SOUTH DAKOTA STATE UNIVERSITY

Bachelor of Science
Major: Animal Science
Specialization: Food Animal Health
2023-2024 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.

Admission Requirements: Students will be required to complete one year of courses at SDSU and be successfully admitted to the SDSU VFAST-track program to declare this specialization.

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	3,1	F/S	
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	F/S(I)	
CHEM 112-112L	General Chemistry I & Lab	p. MATH 114 or higher placement	3,1	F/S	
SGR #2	Oral Communication (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	F(I)/S	
CHEM 114-114L	General Chemistry II & Lab	p. CHEM 112/L & MATH 114 or higher	3,1	F/S	
MATH 114 or MATH 115 or MATH 121-121L or MATH 123	College Algebra (3 cr) (SGR #5) or Precalculus (5 cr) (SGR #5) or Survey of Calculus & Lab (5 cr) (SGR #5) or Calculus I (4 cr) (SGR #5)	p. MATH 101, 103 or placement p. MATH 114 or placement p. MATH 114, 115, 120 or placement p. MATH 115, 120 or placement	3		
SGR #1	Written Communication (SGR #1)	p. Placement	3		
SGR #4	Arts and Humanities/Diversity (SGR #4)		3		
		Total Credit Hours	17		

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	3,1	F/S	
ECON 201	Principles of Microeconomics (SGR #3)		3	F/S	
SGR #1	Written Communication (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
AS 319-319L	Livestock Feeds and Feeding & Lab	p. AS 219	2,1	F/S	
AS 332	Livestock Breeding and Genetics	p. AS 101 or DS 130; and BIOL 101 or 151	4	F/S	
CHEM 328-328L	Organic Chemistry II & Lab	p. CHEM 326	3,1	F/S	
SGR #3	Social Sciences/Diversity (SGR #3)		3		
VET 223-223L	Anatomy and Physiology of Domestic Animals & Lab	p. CHEM 108 or CHEM 326	3,1	S	
		Total Credit Hours	18		

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 241-241L	Introduction to Meat Science & Lab		2,1	F/S	
AS 333-333L	Livestock Reproduction & Lab	p. VET 223	2,1	F	
AS Capstone Course *One course must be AS 474/L, 475/L, 476/L, 477/L, or 478/L*	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 Wool 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 285/L, 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	 2,1 3 2,1 2,1 2,1 2,1 2,1	 F F even F/S F S F S	
CHEM 464	Biochemistry I	p. CHEM 328	3	F	
PHYS 111-111L	Introduction to Physics I & Lab	p. MATH 114 or higher	3,1	F	
		Total Credit Hours	16		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
AS 389	Current Issues in Animal Science		3	F/S/SU	
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 Wool 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 285/L, 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	 2,1 3 2,1 2,1 2,1 2,1 2,1	 F F even F/S F S F S	
MICR 231-231L or MICR 233-233L	General Microbiology & Lab or Introductory Microbiology & Lab	p. CHEM 106 or CHEM 112 p. BIOL 151 and CHEM 106, 108, 112, or 114	3,1	F/S S	
PHYS 113-113L	Introduction to Physics II & Lab	p. PHYS 111	3,1	S	
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	F/S/SU F	
		Total Credit Hours	17		

Fourth Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
VET 602	Integrated Biochemistry and Physiology	*	7	F	
VET 604	Clinical Skills I	*	1	F	
VET 606	Critical Scientific Reading	*	1	F	
VET 627	Preventative Medicine	*	4	F	
		Total Credit Hours	13		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
VET 626	Agents of Disease I	*	4	S	
VET 625	Basic Pathology	*	2	S	
		Total Credit Hours	6		

Comments/Notes

* The 19 credits listed for the fourth year are part of the Professional Program for Veterinary Medicine. Upon successful completion of these courses, the credits will be applied to the undergraduate degree in Animal Science (BS) - Food Animal Health Specialization. The credit hours listed here are only a portion of the credits a student will complete in the first year of the Professional Program for Veterinary Medicine.

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