

MEAT SCIENCE AND PROCESSING MINOR

2007-09 Cal Poly Catalog

[Animal Science Department](#)
Agriculture Bldg. (10), Room 141
(805) 756-2419

The Meat Science and Processing minor incorporates knowledge of general food science, basic meat science and the principles and practices of adding value to raw materials through livestock harvesting, carcass fabrication and the manufacture of further processed meat and poultry products. Opportunities for business and management training are available. The minor meets the requirements needed to become eligible for jobs with the government or commercial meat processing firms and other businesses associated with the production of food products containing meat or poultry. In addition to the required courses, selected courses address basic principles of microbiology, food science, food sanitation and safety, food chemistry and process control procedures, and other optional courses are offered in agribusiness.

Prerequisite. One quarter of chemistry.

Required courses

ASCI 211 Meat Science	4
ASCI 384 Processed Meat Products <i>or</i> PM/ASCI 330 Poultry Meat Production and Processing.....	4
ASCI 415 HACCP for Meat and Poultry Operations	3
MCRO 221 Microbiology	4

Selected courses 12-15

6 units must be at upper-division level:

ASCI 112/231, 226, 290/490, 339, 450, 476;
FSN 125/230, 270, 364; MCRO 421, 444;
AG 360; any upper-division AGB course