The Poultry Management minor prepares students for a wide variety of positions in the commercial poultry industry and in many allied services related directly to the industry. Career opportunities are many and varied.

Students have an opportunity to conduct enterprise projects in the production of market eggs, hatching eggs, meat birds, replacement pullets, turkey, and game birds, which give them valuable experience in production techniques as well as exposure to a number of business activities related to production. Advanced students may have opportunities to study special topics related to problems in management of commercial poultry flocks.

The program is supported by a state-of-the-art poultry production facility. Cal Poly's Poultry Unit is now considered one of the best in the Western United States; it accommodates 14,000 layers, 7,000 replacement pullets, 7,000 broilers, and 2,500 chickens/turkeys for testing and research purposes. These production facilities allow students to gain hands-on learning which complements their formal class work, and provides real-world experience.

**Required courses**

- **ASCI 350** Applied Nonruminant Nutrition .......... 4
- **PM/ASCI 225** Introduction to Poultry Management ................................... 4
- **PM/ASCI 325** Egg Production, Processing and Distribution .................................. 4
- **PM/ASCI 330** Poultry Meat Production and Processing ............................................. 4
- **PM/ASCI 342** Poultry Business Management ........ 4
- **VS/ASCI 440** Immunology and Diseases of Animals................................................. 4

**Electives** ................................................. 4

Select 4 units from the following:

- AGB 310; ASCI 339, 415; BUS 212, 346;
- ENGL 310; FSN 270, 275, 323, 334, 335;
- PM/ASCI 290/490, PM 360