DAIRY SCIENCE MINOR

2007-09 Cal Poly Catalog

Dairy Science Department
Dairy Science Bldg. (18-2), Room 100
(805) 756-2560

The purpose of this minor is to help students from other disciplines gain a basic understanding of the terminology and practices used within the field of dairy science. Students may choose to emphasize dairy husbandry or dairy products technology, but the curriculum is flexible enough to accommodate students' individual goals. After completion, dairy husbandry students have a basic understanding of cattle, dairy nutrition, milk production practices and commercial dairy herd management. Dairy products technology students have an understanding of dairy food processing and marketing, quality and regulatory control and processing plant management. Specific programs are designed to reflect the individual student's interest and needs.

The Dairy Science Minor requires two introductory courses. Students must obtain prior program approval from the Dairy Science Minor Coordinator in selecting an additional five courses according to their interests and goals. A minimum of 26 hours is required for the minor, at least half of which must be at the 300 and 400 level.

Required courses
DSCI 121 Elements of Dairying
or DSCI 230 General Dairy Husbandry ............. 4
DSCI 134 Intro to Dairy Products Technology
or DSCI 231 General Dairy Manufacturing .......... 4

Courses in area of emphasis ................................ 18
Select five courses from the following, with advisor approval:

Dairy Husbandry
DSCI 101 Dairy Feeds and Feeding (4)
DSCI 241 Dairy Cattle Selection, Breeds, Fitting and Showing (4)
DSCI 301 Dairy Cattle Nutrition (4)
DSCI 321 Lactation Physiology (4)
DSCI 330 Artificial Insemination and Embryo Biotechnology (4)
DSCI 333 Dairy Cattle Mgt, Safety and Animal Well-Being (4)
DSCI 422 Breeding/Genetics of Dairy Cattle (4)
DSCI 432 Advanced Dairy Herd Management (4)

Dairy Products Technology
DSCI 202 Dairy Promotion and Marketing (4)
DSCI 223 Frozen Dairy Foods (4)
DSCI 233 Milk Processing and Inspection (4)
DSCI 234 Dairy Foods Evaluation (2)
DSCI 401 Phys/Chem Properties of Dairy Products (4)
DSCI 402 Quality Assurance and Control of Dairy Products (4)
DSCI 433 Dairy Plant Management and Equipment (4)
DSCI 434 Cheese and Fermented Dairy Foods (4)
DSCI 435 Concentration/Fractionation and Butter Technology (4)
DSCI 444 Dairy Microbiology (4)