



Meat Science Minor

Food, Agricultural, and Environmental Sciences
Effective Autumn 2019
4/7/23

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A Meat Science minor is for students who wish to develop a better understanding of meat and muscle as a food product. This minor will appeal to students with a general interest in food animal production and be especially helpful for those students who plan to work in food industries or any type of formal agricultural instruction/education settings. The minor is designed to provide students with a general understanding of food animal development with an increased focus on anatomy, muscle biology, meat processing, and food safety.

Prerequisite Courses for the Minor

BIOLOGY 1101 or 1113 or 1113H

Credit Hours

4

A Meat Science minor consists of 15 hours selected as follows:

Required: 9 hours

			<u>Credit Hours</u>
MEATSCI/ANIMSCI	3110	Introductory Meat Science	3
MEATSCI	3210/3310	Food Animal Processing OR Meat Animal Carcass Evaluation	3
MEATSCI	4510	Processed Meats	3

Required Electives: 6 hours

ANIMSCI	3100*	Animal Growth and Development	3
ANIMSCI	4400*	Animal Welfare and Behavior in Livestock Industries	3
ANIMSCI	5100	Advanced Growth and Development	3
MEATSCI	2010	Bar-B-Q Science	2
MEATSCI	3210	Food Animal Processing	3
MEATSCI	3310	Meat Animal and Carcass Evaluation	3
MEATSCI	4193	Individual Studies **	1-3
MEATSCI	5510	Advanced Meat Science	3
MEATSCI/ANIMSCI	5810	Branded Meat Products	4
AEDECON	3101	Principles of Agribusiness Management	3
AEDECON	3102	Principles of Agribusiness Marketing	3
AEDECON	3103*	Principles of Agribusiness Finance	3
FDSCTE	4410*	HACCP (Hazard Analysis and Critical Control Points)	2
FDSCTE	4536*	Food Safety and Public Health	3
FDSCTE	5310*	Food Quality Assurance	3
FDSCTE	5330*	Food Plant Management	2
FDSCTE	5450*	Food Packaging	3
FDSCTE	5536*	Food Microbiology	3
FDSCTE	5546*	Food Microbiology Lab	3
FDSCTE	5600*	Food Chemistry	3
FDSCTE	5610*	Food Analysis	3

*Some of the courses among the elective options have prerequisites, e.g. some of the FDSCTE courses require FDSCTE 2400 as a prerequisite.

**Individual Studies (MEATSCI 4193) — Students can complete up to three of the following short course programs for 1 credit hour each. Descriptions of these short courses are available at <https://meatsci.osu.edu>

- Introductory HACCP Training for Meat and Poultry Processors¹
- Advanced HACCP Training for Meat and Poultry Processors¹
- Sausage/Processed Meats Short Course
- Thermal Processing of RTE Meat Products Short Course
- Lamb/Beef/Pork 509 Short Course²

¹Contact: Dr. C. Lynn Knipe (knipe.1@osu.edu) for additional information on the HACCP training courses.

²Contact: Dr. Lyda G. Garcia (garcia.625@osu.edu) for additional information on 509 workshops.

Restrictions and General Information

1. This minor is not available to students majoring in Meat Sciences.
2. A minor should be declared by the time a student accumulates 60 hours.
3. A minimum 2.00 cumulative point-hour ratio is required in the minor course work; and a minimum grade of a C- is required for each course used to complete the minor.
4. A student is permitted to overlap up to 6 credit hours between the GE and a minor.
5. The minor must contain a minimum of 12 credit hours distinct from the major and/or additional minors (i.e. if a minor requires more than 12 credit hours, a student is permitted to overlap those hours beyond 12 with the major or with another minor).
6. The minor must include at least 6 hours of upper-level or upper-division course work (3000 or above).
7. Course work graded Pass/Non-Pass cannot count in the minor, and no more than 3 credit hours of course work graded Satisfactory/Unsatisfactory may count toward the minor.
8. No more than 3 credit hours of xx93 may count toward the minor.
9. A student is permitted to count up to 6 total hours of transfer credit and/or credit by examination.