

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 myology, muscle biology, meat processing, US carcass-grading standards, and food safety.

A Meat Science minor consists of 12 hours selected as follows:

<b><u>Required: 3 hours</u></b>			<u>Credit Hours</u>
MEATSCI/ANIMSCI	3110	Principles of Meat Science	3
<b><u>Required Electives: 9 hours</u></b>			
ANIMSCI	3100	Animal Growth & Development	3
ANIMSCI	4400	Animal Welfare and Behavior in Livestock Industries	3
FDSCTE	4410	HACCP (Hazard Analysis and Critical Control Points)	2
FDSCTE	4536	Food Safety and Public Health	2
FDSCTE	5310	Food Quality Assurance	3
MEATSCI	2010	Bar-B-Q Science	2
MEATSCI	3210	Food Animal Processing	3
MEATSCI	3310	Meat Animal & Carcass Evaluation	3
MEATSCI	4193	Individual Studies *	1-3
MEATSCI	4510	Processed Meats	3
MEATSCI	5310	Auditing Processing Facilities	2
MEATSCI	5410	Food Animal Production and Processing Industry Tour	2
MEATSCI	5510	Advanced Meat Science	3
MEATSCI/ANIMSCI	5810	Branded Meat Products	4

\*Individual Studies—Students can complete up to three of the following short course programs for 1 credit hour each. Students should contact the faculty member they want to work with directly.

Descriptions of these short courses are available at <https://meatsci.osu.edu/programs/food-safety/courses>

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

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

Contact: Dr. Lyda G. Garcia ([garcia.625@osu.edu](mailto: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 the 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.