

MEAT SCIENCE CERTIFICATE

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The Department of Food Science, Nutrition, and Health Promotion and the Department of Animal and Dairy Sciences offer a Meat Science Certificate for students who wish to specialize in the meat processing industry.

Students must complete a total of **24 credit hours** as described below to be eligible for the certificate. Nineteen credit hours are in required courses, with the remaining 5 hours to be selected from several electives. Students must also complete 300 hours of hands-on experiential learning in meat processing, research, and extension activities.

With this approach, students will be career ready professionals equipped with a comprehensive understanding of industry and a skill set designed for them to make an immediate impact in meat science government, academic, or industry positions upon graduation.

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Certificate Requirements

Required Courses

ADS 3313/3311	Intro to Meat Science	1
or FNH 3313/3311	Intro to Meat Science	
FNH 4333	Food Law	3
FNH 4414	Microbiology of Foods	4
or BIO 4414	Microbiology of Foods	
FNH 4514	Poultry Processing	4
or PO 4514	Poultry Processing	
FNH 4480	Food Science Internship	1-6
(3 credits must be at meat processing or related facility) 1-6 or		
ADS 4420	Animal and Dairy Science Internship	
HACCP Training (as a Directed Individual Study)		1

Electives

Choose a minimum of 5 credit hours from the following:

ADS 3142	Meats Judging I
or FNH 3142	Meats Judging I
ADS 3214	Livestock Growth and Development
ADS 4243	Composition and Chemical Reactions of Foods
or FNH 4243	Composition and Chemical Reactions of Foods
FNH 4114	Analysis of Food Products
FNH 4164	Quality Assurance of Food Products
FNH 4241	Applied Food Chemistry
FNH 4512	Poultry Products Safety and Sanitation
or PO 4512	Poultry Products Safety and Sanitation

Total Hours (minimum) 24