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.

### 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
- or 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
- ADS 4420 Animal and Dairy Science Internship
- HACCP Training (as a Directed Individual Study).................. 1

(3 credits must be at meat processing or related facility) 1-6 or

#### Electives
Choose a minimum of 5 credit hours from the following:
- ADS 3142 .......... Meats Judging I
  - or FHN 3142 .......... Meats Judging I
- ADS 3214 .......... Livestock Growth and Development
- ADS 4243 .......... Composition and Chemical Reactions of Foods
  - or FHN 4243 .......... Composition and Chemical Reactions of Foods
- FHN 4114 ............ Analysis of Food Products
- FHN 4164 ............ Quality Assurance of Food Products
- FHN 4241 ............ Applied Food Chemistry
- FHN 4512 .......... Poultry Products Safety and Sanitation
  - or PO 4512 .......... Poultry Products Safety and Sanitation

**Total Hours (minimum) 24**