BS DAIRY SCIENCE
2022-2026

This document displays only your course requirements at the time of publication of the catalog. You must use your Degree Progress Report to track all your graduation requirements.

Note: No Major or Support courses may be selected as credit/no credit.

MAJOR COURSES		
ASCI 101	Introduction to the Animal Sciences	2
ASCI 220	Introductory Animal Nutrition and Feeding	4
ASCI 340	Animal Welfare and Ethics	4
ASCI 363	Undergraduate Seminar	2
DSCI 102	Dairy Operations and Safety	2
or ASCI 339	Internship in Animal Science	
DSCI 202	Dairy Promotion and Marketing	4
DSCI 229	General Dairy Manufacturing	4
DSCI 230	General Dairy Husbandry	4
DSCI 233	Milk Processing and Inspection	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 Animal Health, Safety and Applied Technology	4
DSCI 422	Breeding and Genetics of Dairy Cattle	4
DSCI 432	Advanced Dairy Herd Management	4
ASCI 477	Senior Project - Research Experience in Animal Science	3
or ASCI 479	Senior Project - Current Topics in Animal Science	
Upper Division Designated Electives		
Select from the following:		8
DSCI 401	Physical and Chemical Properties of Dairy Products	
DSCI 402	Quality Assurance and Control of Dairy Products	
DSCI 410	Advanced Dairy Nutrition	
DSCI 412	Dairy Farm Consultation	
DSCI 444	Dairy Microbiology	
Total Major Units		**69**

SUPPORT COURSES		
BIO 111	General Biology (B2 & B3) [1, 2]	4
or BIO 161	Introduction to Cell and Molecular Biology	
CHEM 127	Gen CHEM for Ag & Life Science I (B1 & B3) [1]	4
MATH 118	Precalculus Algebra (B4) [1, 3]	4
MCRO 221	Microbiology	4
STAT 218	Applied Statistics for the Life Sciences (GE Electives) [1]	4
Approved Electives (see reverse for list)		**30**
Total Support Units		**50**

GENERAL EDUCATION		
Area A	**English Language Communication and Critical Thinking**	
A1	Oral Communication	4
A2	Written Communication	4
A3	Critical Thinking	4
Area B	**Scientific Inquiry and Quantitative Reasoning**	
B1	Physical Science (4 units in Support) [1]	0
B2	Life Science (4 units in Support) [1]	0
B3	One lab taken with either a B1 or B2 course	
B4	Mathematics/Quantitative Reasoning (4 units in Support) [1]	0
Upper-Division B		4
Area C	**Arts and Humanities**	
Lower-division courses in Area C must come from three different subject prefixes.		
C1	Arts	4
C2	Humanities	4
Lower-Division C Elective - Select a course from either C1 or C2		4
Upper-Division C		4
Area D	**Social Sciences - Select courses in Area D from at least two different prefixes**	
D1	American Institutions (Title 5, Section 40404 Requirement)	4
D2	Lower-Division D	4
Upper-Division D		4
Area E	**Lifelong Learning and Self-Development**	
Lower-Division E		4
Area F	**Ethnic Studies**	
F	Ethnic Studies	4
GE Electives in Areas B, C, and D		
Select courses from two different areas; may be lower-division or upper-division courses.		
GE Electives (4 units B in Support) [1]		0
GE Electives (Area C or D)		4
Total GE Units		**56**
FREE ELECTIVES		**5**
TOTAL DEGREE UNITS		**180**

FOOTNOTES

1 Required in Major or Support; also satisfies General Education (GE) requirement.
2 Students focusing on Dairy Foods should take BIO 161.
3 MATH 116 and MATH 117 substitute.
4 If a course is taken to meet a Major or Support requirement, it cannot be double-counted as an Approved Elective.
5 Consultation with advisor is recommended prior to selecting Approved Electives; bear in mind your selections may impact pursuit of post-baccalaureate studies and/or goals.

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Approved Electives

At least 7 units must be 300-400 level [4]

Consult with academic advisor regarding career tracks [5]

Select from the following:

AGB 212	Agricultural Economics
AGB 214	Agribusiness Financial Accounting
AGB 301	Food and Fiber Marketing
AGB 310	Agribusiness Credit and Finance
AGB 369	Agricultural Personnel Management
AGC 102	Orientation to Agricultural Communication & Agricultural Science
AGC 205	Agricultural Communications
AGC 404	Foundations of Agricultural Leadership
ASCI 112	Principles of Animal Science
ASCI 221	Introduction to Beef Production
ASCI 226	Livestock Evaluation
ASCI 229	Anatomy and Physiology of Farm Animals
ASCI 290	Animal Production and Management Enterprise
ASCI 304	Animal Genomics
ASCI 310	Technical Veterinary Skills
ASCI 311	Advanced Beef Cattle System Management
ASCI 312	Production Medicine
ASCI 319	Physiological Chemistry of Animals
ASCI 351	Reproductive Physiology
ASCI 366	Veterinary Pharmacology
ASCI 405	Domestic Livestock Endocrinology
ASCI 406	Applied Animal Embryology and Assisted Reproduction
ASCI 407	Assisted Reproduction Technologies of Gametes and Embryos Laboratory
ASCI 410	Applied Animal Behavior Science
ASCI 419	Animal Metabolism and Nutrition
ASCI 438	Systemic Animal Physiology
ASCI 440	Immunology and Diseases of Animals
ASCI 490	Advanced Animal Production and Management Enterprise
BIO 150	Diversity and History of Life
BIO 162	Introduction to Organismal Form and Function
BIO 303	Survey of Genetics
BRAE 121	Agricultural Mechanics
BRAE 141	Agricultural Machinery Safety
BUS 212	Financial Accounting for Nonbusiness Majors
CHEM 128	General Chemistry for Agriculture and Life Science II
CHEM 129	General Chemistry for Agriculture and Life Science III
CHEM 216	Organic Chemistry I
CHEM 217	Organic Chemistry II
CHEM 218	Organic Chemistry III
CHEM 220	Organic Chemistry Laboratory For Life Sciences II
CHEM 223	Organic Chemistry Laboratory for Life Sciences III
CHEM 312	Survey of Organic Chemistry
CHEM 314	Biochemistry: Fundamentals and Applications
CHEM 369	Biochemical Principles
COMS 301	Business and Professional Communication
	Any DSCI course
FSN 125	Introduction to Food Science
FSN 204	Food Processing Operations
FSN 230	Elements of Food Processing
FSN 275	Elements of Food Safety
FSN 311	Sensory Evaluation of Food
FSN 330	Introduction to Principles of Food Engineering
FSN 335	Food Quality Assurance
FSN 370	Food Plant Sanitation and Prerequisite Programs
JOUR 203	News Reporting and Writing
MCRO 342	Public Health Microbiology
MCRO 421	Food Microbiology
NR 141	Introduction to Forest Ecosystem Management
PHYS 121	College Physics I
PHYS 122	College Physics II
PHYS 125	College Physics I Laboratory
PLSC 150	Forage Crops
PLSC 230	Environmental Horticulture
STAT 313	Applied Experimental Design and Regression Models

Any courses used in the following minors:

- Agribusiness
- Agricultural Communication
- Agricultural Education
- Agricultural Leadership
- Biotechnology
- Crop Science
- Environmental Soil Science
- Equine Science
- Food Science
- Meat Science and Processing
- Poultry Management
- Rangeland Resources
- Spanish
- Water Science