

**The Ohio State University**  
**College of Food, Agricultural, and Environmental Sciences**  
**Approved by Colleges of the Arts and Sciences**

**Meat Science Minor (Meat Sci, 032)**

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<http://cfaes.osu.edu/degree/minors.html>

The 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.

The Meat Science minor consists of 20 hours selected as listed below. Students declaring the minor are strongly encouraged to schedule an appointment with the coordinating adviser listed above to discuss their proposed program.

**Required courses (6 credit hours)**

ANIM SCI 335.01: Principles of Meat Science (3)  
*Prerequisite: 5 credit hours in Animal Sciences.*  
ANIM SCI 335.02: Meat Science Products Laboratory (3)

**Electives (Select a minimum of 14 credit hours from the following list.)**

ANIM SCI 200: Introductory Animal Sciences (5)  
ANIM SCI 250: Food Animal Products (3)  
ANIM SCI 305: Meat Animal and Carcass Production (3)  
ANIM SCI 400: Animal Growth and Development (4)  
ANIM SCI 413: Principles of Animal Health (5)  
ANIM SCI 555.01: Advanced Meat Science (3)  
ANIM SCI 555.02: Meat Processing (4)  
ANIM SCI 555.03: Branded Meat Products (4)  
ANIM SCI 593: Individual Studies (2-4)\*  
ANIM SCI 618: Molecular Events in Tissue Growth and Development (4)  
MICROBIOL 509: Basic and Practical Microbiology (5)

\*Individual Studies:

Students can complete up to two of the following short course programs for 2 credit hours each. Descriptions of these short courses are available at

<http://www.ag.ohio-state.edu/~meatsci>

- 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
- Lamb/Beef/Pork 509 Short Course

**Meat Science minor program guidelines**

The following guidelines govern this minor.

Required for graduation No

Credit hours required A minimum of 20

Transfer credit hours allowed A maximum of 10

Overlap with the GEC Permitted

Overlap with the major Not allowed and

- The minor must be in a different subject than the major.
- The minor is not available to students majoring in animal sciences.
- The same courses cannot count on the minor and on the major.

Overlap between minors Each minor completed must contain 20 unique hours.

Grades required

- Minimum C- for a course to be listed on the minor.
- Minimum 2.00 cumulative point-hour ratio required for the minor.
- Course work graded Pass/Non-Pass cannot count on the minor.

Approval required The minor program description sheet indicates if the minor course work must be approved by:

- The academic unit offering the minor

Filing the minor program form The minor program form must be filed at least by the time the graduation application is submitted to a college/school counselor.

Changing the minor Once the minor program is filed in the college office, any changes must be approved by:

- The academic unit offering the minor