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 biology, meat processing, and food safety.

**Prerequisite Courses for the Minor**

BIOLOGY 1101 or 1113 or 1113H (4)

A Meat Science minor consists of 15 hours selected as follows:

**Required: 9 hours**

MEATSCI/ANIMSCI 3110 (3)

MEATSCI 3210 or 3310 (3)

MEATSCI 4510 (3)

**Required Electives: 6 hours**

AEDECON 3101 (3), 3102 (3), 3103* (3)

ANIMSCI 3100* (3), 4400* (3), 5100 (3)


MEATSCI 2010 (2), 3210 (3), 3310 (3), 4193 (1-3)**, 5510 (3), MEATSCI/ANIMSCI 5810 (4)

* Some of the courses among the elective options have prerequisites, e.g., some of the FDSCTE courses require FDSCTE 2400 as a prerequisite.

** Individual Studies (MEATSCI 4193)—Students can complete up to three of the following short course programs for 1 credit hour each. Descriptions of these short courses are available at [https://meatsci.osu.edu](https://meatsci.osu.edu)

- Introductory HACCP Training for Meat and Poultry Processors¹
- Advanced HACCP Training for Meat and Poultry Processors¹
- Sausage/Processed Meats Short Course
- Thermal Processing of RTE Meat Products Short Course
- Lamb/Beef/Pork 509 Short Course²

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

² Contact: Dr. Lyda G. Garcia ([garcia.625@osu.edu](mailto:garcia.625@osu.edu)) for additional information on the 509 workshops.

**This minor is not available to students majoring in Meat Sciences.**

At least six credits must be at the 3000 level or above.