Animal Sciences involves studying and applying the basic principles of nutrition, reproduction, and genetics to the production and management of animals: horses, dairy and beef cattle, sheep, swine, poultry, and other domesticated species.

Freshman Year

**FALL SEMESTER**
- GEN 100 - ISSUES IN AGRICULTURE, FOOD AND ENVIRONMENT - 3
- UK Core - Comp. & Comm. I - 3
- CHE 111 - LABORATORY TO ACCOMPANY GENERAL CHEMISTRY I - 1
- CHE 105 - GENERAL COLLEGE CHEMISTRY I - 4
- ASC 101 - DOMESTIC ANIMAL BIOLOGY - 3

**TOTAL HOURS: 14**

**SPRING SEMESTER**
- UK Core - Quantitative Foundations - 3
- UK Core - Comp. & Comm. II - 3
- CHE 113 - LABORATORY TO ACCOMPANY GENERAL CHEMISTRY II - 2
- CHE 107 - GENERAL COLLEGE CHEMISTRY II - 3
- ASC 102 - INTRODUCTION TO LIVESTOCK AND Poultry PRODUCTION - 3

**TOTAL HOURS: 15**

Total Freshman Hours: 29

Sophomore Year

**FALL SEMESTER**
- UK Core - Humanities - 3
- UK Core - Global Dynamics - 3
- Specialty Support - 3
- CHE 230 or CHE 236 - 3
- BIO 148 - INTRODUCTORY BIOLOGY I - 3
- ASC 205 - CAREER DEVELOPMENT FOR ANIMAL SCIENCES - 1

**TOTAL HOURS: 16**

**SPRING SEMESTER**
- BIO 152 - PRINCIPLES OF BIOLOGY II - 3
- FSC 107 - INTRODUCTION TO FOOD SCIENCE - 3
- STA 210 or STA 296 - 3
- UK Core - Arts and Creativity - 3
- UK Core - Social Sciences - 3

**TOTAL HOURS: 15**

Total Sophomore Hours: 31

Junior Year

**FALL SEMESTER**
- WRD 203 or WRD 204 - 3
- Specialty Support - 3
- ASC 378 - ANIMAL NUTRITION AND FEEDING - 3
- ASC 325 - ANIMAL PHYSIOLOGY - 3
- ASC 300 - MEAT SCIENCE - 4

**TOTAL HOURS: 16**

**SPRING SEMESTER**
- ASC 362 - ANIMAL BREEDING AND GENETICS - 4
- ASC 364 - REPRODUCTIVE PHYSIOLOGY OF FARM ANIMALS - 4
- ASC 380 - APPLIED ANIMAL NUTRITION - 3
- FSC 304 - Principles of red meat, poultry, fish and dairy processing; physical and chemical composition and nutritive value of meat, dairy and egg products; structure and identification of muscle; inspection, grading, formulation, processing and preservation methods; organoleptic properties and consumer acceptance of processed meat, dairy, and egg products. Lecture, three hours; laboratory, two hours

**TOTAL HOURS: 16**
Senior Year

**FALL SEMESTER**
ASC 470 - CAPSTONE FOR ANIMAL AGRICULTURE - **3**
ASC Production Course - **3**
ASC Production Course - **3**
Specialty Support - **3**
Elective - **3**

**TOTAL HOURS: 17**

**SPRING SEMESTER**
ASC Production Course - **3**
Academic Enrichment Course - **3**
Elective - **3**

**TOTAL HOURS: 10**

Total Senior Hours: 27

Total Minimum hours Required for Degree: 120 hours

University of Kentucky is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award associate, baccalaureate, masters, and doctorate degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097, call 404-679-4500, or online at [www.sacscoc.org](http://www.sacscoc.org) for questions about the accreditation of University of Kentucky.

Current UK students: Please login to [http://myUK.uky.edu](http://myUK.uky.edu) to access your personalized major template and degree audit via the Graduation Planning System (GPS). This major template is the curriculum requirements for completion of the degree program only and is not a personalized audit based on your completed coursework. This major template does not reflect entrance requirements for selective majors. Please consult with the college to learn more about admission to this major.