#TSM 220 PRINCIPLES OF INTERNAL COMBUSTION ENGINES. (3)
Principles of selection of internal combustion engines. Operating principles of internal combustion engines including fuel injection, ignition, lubrication and maintenance. Power transmission application and efficiency are considered. Lecture, two hours per week; lab, two hours per week. (Same as AEN 220.)

#TSM 252 FABRICATION AND CONSTRUCTION FOR TECHNICAL SYSTEMS. (3)
Lecture, 1 hour; laboratory 4 hours. Wood and metal work, including reading engineering drawings, welding, power woodworking tools, soldering and pipe work. Prereq: Major in agricultural education, or Individualized Agriculture Curriculum (TSM), or a minor in TSM, or consent of instructor. (Same as AEN 252.)

#TSM 340 PRINCIPLES OF FOOD ENGINEERING. (4)
The functional requirements and principles of operation of systems for the handling and processing of food and agricultural products are studied. The areas covered are mass and energy balances, fluid mechanics, heat transfer, refrigeration, food freezing, evaporation, drying and special topics such as extrusion and microwave heating. Prereq: Junior standing and completion of PHY 211 and MA 123 or MA 113 or MA 137 in Food Science curriculum. (Same as AEN 340.)

#TSM 461G BIOMETEOROLOGY. (3)
An introduction to the impact and relationship of the atmosphere on living organisms. Emphasis on the practical application of meteorology to everyday problems within the biosphere. Weather analysis, interpretation, psychometrics of the atmosphere, and the impact of weather and climate on animals, plants and man are discussed. Lecture, two hours; laboratory, two hours per week. Prereq: Junior, Senior, or Graduate standing. (Same as AEN 461G.)