

Animal Sciences

College of Agriculture, Food & Environment



N6 Agricultural Science Center Contact: Wayne Centers - dsr@uky.edu

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.

Total Hours Required for Degree: 120 - 125

Freshman Year Credit Hours: 29

FALL SEMESTER	14	SPRING SEMESTER	15
GEN 100 GEN 100 - ISSUES IN AGRICULTURE, FOOD AND ENVIRONMENT	3	ASC 102 ASC 102 - INTRODUCTION TO LIVESTOCK AND POULTRY PRODUCTION	3
UK Core - Comp. & Comm. I	3	CHE 107 CHE 107 - GENERAL COLLEGE CHEMISTRY II	3
CHE 111 CHE 111 - GENERAL CHEMISTRY I LABORATORY	1	CHE 113 CHE 113 - GENERAL CHEMISTRY II LABORATORY	2
CHE 105 CHE 105 - GENERAL COLLEGE CHEMISTRY I	4	UK Core - Comp. & Comm. II	3
ASC 101 ASC 101 - DOMESTIC ANIMAL BIOLOGY	3	MA 123 or MA 113 or MA 137	4

Sophomore Year Credit Hours: 31

FALL SEMESTER	16	SPRING SEMESTER	15
ASC 205 ASC 205 - CAREER DEVELOPMENT FOR ANIMAL SCIENCES	1	BIO 152 BIO 152 - PRINCIPLES OF BIOLOGY II	3
BIO 148 BIO 148 - INTRODUCTORY BIOLOGY I	3	FSC 107 FSC 107 - INTRODUCTION TO FOOD SCIENCE	3
STA 210 or STA 296	3	CHE 230 or CHE 236	3
Specialty Support	3	UK Core - Arts and Creativity	3
UK Core - Global Dynamics	3	WRD 203 or WRD 204	3
UK Core - Humanities	3		

Junior Year Credit Hours: 32 - 35

FALL SEMESTER	16	SPRING SEMESTER	16 - 19
ASC 300 ASC 300 - MEAT SCIENCE	4	ASC 362 ASC 362 - ANIMAL BREEDING AND GENETICS	4
ASC 325 ASC 325 - ANIMAL PHYSIOLOGY	3	ASC 364 ASC 364 - REPRODUCTIVE PHYSIOLOGY OF FARM ANIMALS	4
ASC 378 ASC 378 - ANIMAL NUTRITION AND FEEDING	3	ASC 380 ASC 380 - APPLIED ANIMAL NUTRITION	3
Specialty Support	3	FSC 304 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 per week.	4
UK Core - Social Sciences	3	Elective	1 - 4

Senior Year Credit Hours: 15 - 30

FALL SEMESTER	11 - 18	SPRING SEMESTER	4 - 12
ASC 470 ASC 470 - CAPSTONE FOR ANIMAL AGRICULTURE	3	ASC Production Course	2 - 4
ASC Production Course	2 - 4	Academic Enrichment Course	1 - 4
ASC Production Course	2 - 4	Elective	1 - 4
Specialty Support	3		
Elective	1 - 4		

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