TSM Technical Systems Management

TSM 101 INTRODUCTION TO TECHNICAL SYSTEMS MANAGEMENT. (1)
An introduction to the technology, business, and management practices of agricultural, environmental, manufacturing, and machinery industries. Professionalism and career opportunities will be emphasized.

TSM 203 BASIC PRINCIPLES OF SURVEYING. (3)
This course provides an introduction to the basic principles of surveying, the general use of surveying equipment, and basic surveying methods. This course is not intended for students who are seeking to become licensed surveyors. Lecture, two hours; laboratory, two hours. Prereq: A minimum of high school trigonometry, and enrollment in the College of Agriculture or consent of the instructor. (Same as AEN 203.)

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: Completion of PHY 211 and MA 123 or MA 113 or MA 137 and junior standing in Food Science major or Technical Management option in AICU. (Same as AEN 340.)

TSM 341 BREWING SCIENCE AND TECHNOLOGY. (3)
Introduction to the science and technology associated with the brewing of beer. Topics will include the history of beer, varieties of beer, and production of beer. Within the discussions about the production of beer, the effect of raw materials, processing, microbiology, and storage on the taste and appearance of the beer will be studied. The class will also cover beer appreciation and sensory perception, which will complement the discussions of science and technology in the production of beer. Prereq: All students must be 21 by the first day of class. (Same as AEN 341.)

TSM 370 FUNDAMENTALS OF OCCUPATIONAL SAFETY AND HEALTH. (3)
Basic principles of occupational safety and health that managers and technologists should know to operate knowledgeably and productively in a business environment. Topics will include the history of occupational safety and health, key laws and government agencies with an emphasis on the Occupational Safety and Health Administration (OSHA), accident/injury causation, safety behavior and psychology, hazard control, system safety, incident investigation, industrial hygiene, risk reduction, ergonomics, fire safety, hazardous materials, and the role of management at various levels. Although the class is not intended to create occupational safety and health professionals (specialists), it will provide important background should an employee of a small company be required to assume occupational safety and health responsibilities as part of larger job responsibilities.

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.)