

# DEGREE PLAN

## POULTRY SCIENCE - INDUSTRY OPTION

<u>Core Curriculum Coursework</u>	<u>Hours</u>	<u>Completed</u>
<b>Life and Physical Sciences</b>		
POSC 201: General Avian Science	3	
CHEM 119: Intro Chem I	4	
BIOL 111: Intro Biology I	4	
<b>Communication<sup>1</sup></b>		
Communications Elective	3	
Communications Elective	3	
<b>Mathematics<sup>1</sup></b>		
MATH Elective	3	
MATH Elective	3	
<b>Citizenship<sup>1</sup></b>		
American History Elective	3	
American History Elective	3	
Government/Political Science Elective	3	
Government Political Science Elective	3	
<b>Social and Behavioral Science<sup>1</sup></b>		
	3	
<b>Language, Philosophy, and Culture<sup>1</sup></b>		
	3	
<b>Creative Arts<sup>1</sup></b>		
	3	
<b>Total Hours</b>	<b>44</b>	

<u>General Electives<sup>2</sup></u>	<u>Hours</u>	<u>Completed</u>
<b>Total Hours</b>	<b>18</b>	

<u>Additional Graduation Requirements</u>	<u>Hours</u>	<u>Completed</u>
International & Cultural Diversity <sup>3</sup>	3	
Cultural Discourse <sup>3</sup>	3	
<b>University Writing Requirement</b>		
POSC 381	2	
POSC 406	4	
<b>Foreign Language<sup>4</sup></b>		

<u>Major Coursework</u>	<u>Hours</u>	<u>Completed</u>
POSC 302: Avian Science Lab	1	
POSC 309: Poultry Meat Production	4	
POSC 308: Avian Anatomy & Physiology	3	
POSC 319: Breeder & Hatchery Management	3	
POSC 326: Commercial Egg Industry	3	
POSC 381: Professional Development in POSC	2	
POSC 405: Egg & Poultry Meat Processing	3	
POSC 406: Poultry Further Processing	4	
POSC 411: Poultry Nutrition	3	
POSC 412: Poultry Feed Formulation	1	
POSC 414: Avian Genetics & Breeding	3	
POSC 427: Animal Waste Management	3	
POSC 429: Advanced Food Bacteriology	4	
POSC 481: Poultry Science Systems	2	
<b>Supporting Coursework</b>		
CHEM 222: Organic Chemistry	3	
VTPB 334: Poultry Diseases	4	
Industry Emphasis Elective Select from ACCT 210; AGECE 340, 344; ECON 202, 203; ISTM 209; MGMT 105 or 212	3	
ANSC 326: Food Bacteriology	3	
Statistics Requirement Select from STAT 301 or STAT 302	3	
Business Requirement Select from ACCT 209 or AGECE 314	3	
<b>Total Hours</b>	<b>58</b>	

<sup>1</sup> See Undergraduate Catalog or [core.tamu.edu](http://core.tamu.edu) for choices

<sup>2</sup> Any courses not listed in our curriculum will count as General Electives

<sup>3</sup> See Undergraduate Catalog or [icd.tamu.edu](http://icd.tamu.edu) for choices

<sup>4</sup> This requirement can be met by satisfactory completion of two units of the same foreign language in high school or one year of the same language at the college level.

Other University graduation requirements:

- Minimum 120 credit hours
- 36 upper division credit hours (300-400 level)
- 2.0 Overall GPR

NOTE: Prerequisites for professional programs must be completed with a minimum grade of "C".

# DEGREE PLAN

## POULTRY SCIENCE - TECHNICAL OPTION

<u>Core Curriculum Coursework</u>	<u>Hours</u>	<u>Completed</u>
<b>Life and Physical Sciences</b>		
POSC 201: General Avian Science	3	
CHEM 119: General Chem I/Chem I Lab	4	
BIOL 111: Intro Biology I	4	
<b>Communication<sup>1</sup></b>		
Communications Elective	3	
Communications Elective	3	
<b>Mathematics<sup>1</sup></b>		
MATH Elective	3	
MATH Elective	3	
<b>Citizenship<sup>1</sup></b>		
American History Elective	3	
American History Elective	3	
Government/Political Science Elective	3	
Government Political Science Elective	3	
<b>Social and Behavioral Science<sup>1</sup></b>		
	3	
<b>Language, Philosophy, and Culture<sup>1</sup></b>		
	3	
<b>Creative Arts<sup>1</sup></b>		
	3	
<b>Total Hours</b>	<b>44</b>	

<u>General Electives<sup>2</sup></u>	<u>Hours</u>	<u>Completed</u>
<b>Total Hours</b>	<b>14</b>	

<u>Additional Graduation Requirements</u>	<u>Hours</u>	<u>Completed</u>
<b>International &amp; Cultural Diversity<sup>3</sup></b>		
	3	
	3	
<b>University Writing Requirement</b>		
POSC 381	2	
POSC 406	4	
<b>Foreign Language<sup>4</sup></b>		

<u>Major Coursework</u>	<u>Hours</u>	<u>Completed</u>
POSC 302: Avian Science Lab	1	
POSC 309: Poultry Meat Production	4	
POSC 308: Avian Anatomy & Physiology	3	
POSC 319: Breeder & Hatchery Management	3	
POSC 326: Commercial Egg Industry	3	
POSC 381: Professional Development in POSC	2	
POSC 405: Egg & Poultry Meat Processing	3	
POSC 406: Poultry Further Processing	4	
POSC 411: Poultry Nutrition	3	
POSC 412: Poultry Feed Formulation	1	
POSC 427: Animal Waste Management	3	
POSC 429: Advanced Food Bacteriology	4	
POSC 481: Poultry Science Systems	2	
<b>Supporting Coursework</b>		
CHEM 120: General Chem II/Chem II Lab	4	
CHEM 257: Organic Chem I/Organic Chem Lab	3	
Biochemistry Requirement Select from BICH 303 or 410 <sup>5</sup>	3	
VTPB 334: Poultry Diseases	4	
GENE 301/312: Comprehensive Genetics & Lab	4	
Microbiology Requirement Select from BIOL 206, BIOL 351, or VTPB 405	4	
Statistics Requirement Select from STAT 301 or STAT 302	3	
<b>Total Hours</b>	<b>62</b>	

<sup>1</sup>See Undergraduate Catalog or [core.tamu.edu](http://core.tamu.edu) for choices

<sup>2</sup>Any courses not listed in our curriculum will count as General Electives

<sup>3</sup>See Undergraduate Catalog or [icd.tamu.edu](http://icd.tamu.edu) for choices

<sup>4</sup>This requirement can be met by satisfactory completion of two units of the same foreign language in high school or one year of the same language at the college level.

<sup>5</sup>If pursuing Vet School, select BICH 410

Other University graduation requirements:

- Minimum 120 credit hours
- 36 upper division credit hours (300-400 level)
- 2.0 Overall GPR

NOTE: Prerequisites for professional programs must be completed with a minimum grade of "C".