

Curriculum in Poultry Production

This option is designed to develop technical, analytical, communication, business, and management skills needed for advancement to leadership positions in poultry production and allied agricultural industries. Graduates will be able to apply their knowledge of science, economics, business, and ethics to identify, analyze and responsibly address challenges associated with modern poultry production. Relevant courses in poultry processing, products, and business are also included in this curriculum option.

Poultry Production Option

Freshman

Fall	Hours	Spring	Hours
CHEM 1030 Fundamentals Chemistry I	3	CHEM 1040 Fundamental Chemistry II	3
CHEM 1031 Fundamental Chemistry I Laboratory	1	CHEM 1041 Fundamental Chemistry II Laboratory	1
POUL 1000 Introductory Poultry Science	3	ENGL 1120 English Composition II	3
FDSC 1000 Introductory Food Science	3	ECON 2020 Principles of Microeconomics	3
ENGL 1100 English Composition I	3	STAT 2510 Statistics for Biological and Health Sciences	3
MATH 1130 Pre-Calculus Trigonometry	3	Core Social Science	3
	16		16

Sophomore

Fall	Hours	Spring	Hours
Core Literature	3	CHEM 2030 Survey of Organic Chemistry	3
BIOL 1020 Principles of Biology	3	POUL 3150 Poultry Physiology	4
BIOL 1021 Principles of Biology Laboratory	1	COMM 1000 Public Speaking	3
ACCT 2810 Fundamentals Of Accounting	3	Core History 1	3
POUL 3030 Commercial Poultry Production	4	Core Fine Arts	3
POUL 2100 Professional Development for Animal Agriculture, Production, Processing & Feed Industries	1		
	15		16

Junior

Fall	Hours	Spring	Hours	Summer	Hours
BIOL 3200 General Microbiology	4	POUL 3060 Poultry Breeding, Fertility, and Hatchability	3	POUL 4920 Poultry Science Internship	3
ANSC 3410 Animal Metabolism and Nutrition	3	POUL 5140 Poultry Further Processing and Products	3		
POUL 5110 Poultry Processing	3	POUL 5020 Principles of Animal Feed Manufacturing	3		

Core History 2	3 COMM 2410 Small Group Communication	3	
General Elective or ROTC	3 AGECE 3010 Agribusiness Marketing	3	
	16	15	3
Senior			
Fall	Hours	Spring	Hours
POUL 5050 Poultry Feeding	3	POUL 5160 Principles of Food Safety	3
POUL 5080 Poultry Health	3	Core Humanities (PHIL)	3
BSEN 5450 Commercial Poultry & Livestock Housing	3	POUL 5030 Advanced Commercial Poultry Production	3
AGECE 4000 Principles of Agribusiness Management	3	General Elective or ROTC	3
AGECE 4040 Agribusiness Finance	3	UNIV 4AA0 University Graduation	0
	15	12	
Total Hours: 124			