

**The Ohio State University
College of Food, Agricultural, and Environmental Sciences**

Meat Science Minor (MEATSCI-MN)

Dr. Lyda G. Garcia, Coordinating Adviser
122B Animal Science Building
2029 Fyffe Court
614-292-3642
garcia.625@osu.edu

A Meat Science minor is for students who wish to develop a better understanding of meat and muscle as a food product. This minor will appeal to students with a general interest in food animal production and be especially helpful for those students who plan to work in food industries or any type of formal agricultural instruction/education settings. The minor is designed to provide students with a general understanding of food animal development with an increased focus on anatomy, muscle biology, meat processing, and food safety.

Prerequisite Courses for the Minor

BIOLOGY 1101 or 1113 or 1113H (4)

A Meat Science minor consists of 15 hours selected as follows:

Required: 9 hours

MEATSCI/ANIMSCI 3110 (3)

MEATSCI 3210 or 3310 (3)

MEATSCI 4510 (3)

Required Electives: 6 hours

AEDECON 3101 (3), 3102 (3), 3103* (3)

ANIMSCI 3100* (3), 4400* (3), 5100 (3)

FDSCTE 4410* (2), 4536* (3), 5310* (3), 5330* (2), 5450* (3), 5536* (3), 5546* (3), 5600* (3), 5610* (3)

MEATSCI 2010 (2), 3210 (3), 3310 (3), 4193 (1-3)**, 5510 (3), MEATSCI/ANIMSCI 5810 (4)

* Some of the courses among the elective options have prerequisites, e.g., some of the FDSCTE courses require FDSCTE 2400 as a prerequisite.

**Individual Studies (MEATSCI 4193)—Students can complete up to three of the following short course programs for 1 credit hour each. Descriptions of these short courses are available at <https://meatsci.osu.edu>

- Introductory HACCP Training for Meat and Poultry Processors¹

- Advanced HACCP Training for Meat and Poultry Processors¹

- Sausage/Processed Meats Short Course

- Thermal Processing of RTE Meat Products Short Course

- Lamb/Beef/Pork 509 Short Course²

¹ Contact: Dr. C. Lynn Knipe (knipe.1@osu.edu) for additional information on the HAACP training courses.

² Contact: Dr. Lyda G. Garcia (garcia.625@osu.edu) for additional information on the 509 workshops.

This minor is not available to students majoring in Meat Sciences.

At least six credits must be at the 3000 level or above.

Meat Science minor program guidelines

Credit hours required A minimum of 15 credit hrs. 1000 level courses shall not be counted in the minor. At least 6 credits must be at the 3000 level or above.

Transfer and EM credit hours allowed A student is permitted to count up to 6 total hours of transfer credit and/or credit by examination.

Overlap with the GE A student is permitted to overlap up to 6 credit hours between the GE and the minor.

Overlap with the major and additional minor(s)

- The minor must be in a different subject than the major.
- The minor must contain a minimum of 12 hours distinct from the major and/or additional minor(s).

Grades required

- Minimum C- for a course to be listed on the minor.
- Minimum 2.00 cumulative GPA for all minor course work.
- Course work graded Pass/Non-Pass cannot count in the minor.
- No more than 3 credit hours of coursework graded Satisfactory/Unsatisfactory may count toward the minor.

X193 credits No more than 3 credit hours.

Minor approval Not required as long as students complete the courses as indicated on the minor program description.

Filing the minor program form The minor program form must be filed at least by the time the graduation application is submitted to a college/school advisor.

Changing the minor Once the minor program is filed in the college office, any changes must be approved by filing a petition for change in the minor through the academic unit offering the minor.

College of Arts and Sciences
Curriculum and Assessment Services
306 Dulles Hall, 230 Annie and John Glenn Ave.
<http://artsandsciences.osu.edu>

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