

Agricultural Education Department Lists – 2025-2026

Food Products and Processing (3 credit hours)

- ASI 350 Meat Science
- ASI 405 Fundamentals of Milk Processing
- ASI 608 Dairy Foods Processing & Technology
- ASI 640 Poultry Production Technology
- FDSCI 202 Food Science
- FDSCI 305 Fundamentals of Food Processing
- GRSC 150 Principles of Milling with 151 Principles of Milling Lab
- GRSC 301 Baking Fundamentals
- HORT 520 Fruit Production
- HORT 560 Vegetable Crop Production

Agricultural Science Electives (12 credit hours, with 9 at the 200-lvl or higher, from at least 3 prefixes in College of Ag or ATM)

GCOM, AGECE, AGRON, ASI, ASMS, ATM, ENTOM, FDSCI, GENAG, GRSC, HNR, HORT, PLPTH, PMC, WOEM, AGED 490, AGED 533, AGED 537, AGED 630