Animal and Food Sciences

Courses

ANSI 1124 Introduction to the Animal Sciences
Description: Species adaptability, product standards and requirements, areas and types of production, processing and distribution of products, includes meat animals, dairy and poultry.
Credit hours: 4
Contact hours: Lecture: 3 Lab: 2 Contact: 5
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 1401 Equine Behavior and Handling
Description: Equine management techniques - understanding equine behavior and anatomy. Basic equine handling, management principles, hoof care, dental care, first aid and wound care. Introduction to behavior and training of the horse, techniques of safe handling based on the principles of equine behavior.
Credit hours: 1
Contact hours: Lab: 2 Contact: 2
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences

ANSI 2111 Animal and Food Science Professional Development
Description: Student development through study of career goals specific to animal or food science, eventual career development through resume building, internships, and networking. Previously offered as ANSI 1111.
Credit hours: 1
Contact hours: Lecture: 1 Contact: 1
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 2112 Live Animal Evaluation
Prerequisites: ANSI 1124.
Description: Using tools for selection including performance records, pedigree information and visual appraisal, in the evaluation of cattle, swine, sheep, horses and poultry.
Credit hours: 2
Contact hours: Lab: 4 Contact: 4
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences

ANSI 2123 Livestock Feeding
Description: Nutrients and their functions, nutrient requirements of the various classes of livestock; composition and classification of feed stuffs and ration formulation. Not required of animal science majors.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 2233 The Meat We Eat
Description: Overview of all animal, poultry, and fish protein sources used for human consumption, but focusing on red meat. Examination of each phase of production, inspection, safety, grading, processing, preparation, and current issues of the industries. Development of an understanding of the importance of meat in the diet and part of global agriculture. Same course as FDSC 2233.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 2253 Meat Animal and Carcass Evaluation
Description: Evaluation of carcasses and wholesale cuts of beef, pork, and lamb. Factors influencing grades, yields and values in cattle, swine and sheep. Same course as FDSC 2253.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 3123 Livestock Health and Diseases
Prerequisites: ANSI 1124.
Description: Diseases of farm animals, both infectious and noninfectious, parasites, parasitic diseases, and the establishment of immunity through the use of biological products, prevention and/or treatment.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 3212 Advanced Dairy Cattle Evaluation
Description: Advanced evaluation of type traits as they relate to longevity and profitability in the dairy cow.
Credit hours: 2
Contact hours: Contact: 4 Other: 4
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 3222 Advanced Equine Evaluation
Description: Advanced evaluation of halter and performance horses. Includes both Western and English disciplines.
Credit hours: 2
Contact hours: Lab: 4 Contact: 4
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences

ANSI 3232 Advanced Meat Evaluation
Description: Advanced evaluation of carcasses and wholesale cuts of beef, pork and lamb. Same course as FDSC 3232.
Credit hours: 2
Contact hours: Lab: 4 Contact: 4
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences
ANSI 3242 Advanced Livestock Evaluation
Prerequisites: ANSI 2112.
Description: Advanced evaluation of beef cattle, sheep, and swine.
Credit hours: 2
Contact hours: Lab: 4 Contact: 4
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences

ANSI 3252 Advanced Wool Evaluation
Description: Advanced instruction in wool grading.
Credit hours: 2
Contact hours: Lab: 4 Contact: 4
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences

ANSI 3310 Advanced Competitive Evaluation
Prerequisites: Consent of instructor.
Description: Advanced instruction in animal and/or product evaluation. For students competing on collegiate judging teams. Same course as FDSC 3310. 2 credit hours, maximum of 6 credit hours.
Credit hours: 2
Contact hours: Contact: 6 Other: 6
Levels: Undergraduate
Schedule types: Clinical
Department/School: Animal & Food Sciences

ANSI 3312 Advanced Meat Animal Evaluation
Description: Advanced evaluation and pricing of meat animals. For students competing on the Meat Animal Evaluation Team.
Credit hours: 2
Contact hours: Contact: 4 Other: 4
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 3322 Applied Meat Animal Selection
Prerequisites: ANSI 3310 and consent of instructor.
Description: Applied selection of meat animals using principles of genetics, animal breeding, and phenotypic evaluation in real world selection scenarios to predict the value of breeding and market livestock.
Credit hours: 2
Contact hours: Contact: 6 Other: 6
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 3333 Meat Science
Prerequisites: ANSI 2233 or ANSI 2253, CHEM 1215 or equivalent.
Description: Anatomical and basic chemical and physical characteristics of meat animals studied. The application of scientific principles to the processing and economical utilization of meat animals, as well as in the manufacture of meat products emphasized in the laboratory. Same course as FDSC 3333. May not be used for degree credit with ANSI 5433.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 3402 Equine Training Methods
Description: Basic techniques of equine training. Performance of various maneuvers including halter breaking, saddling, longeing, driving, and riding.
Course previously offered as ANSI 3202.
Credit hours: 2
Contact hours: Lab: 4 Contact: 4
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences

ANSI 3410 Peer-Led Team Learning in Animal Science
Prerequisites: Consent of instructor.
Description: Selected undergraduate students work as peer leaders for learning teams for Animal Science courses. Development of oral and written communication skills of technical concepts in animal science. Duties include meeting regularly with discussion and laboratory sessions, participating in instructional activities and evaluating class performance. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.
Lab 1-5.
Credit hours: 1-6
Contact hours: Lecture: 1 Lab: 2-10 Contact: 3-11
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 3412 Advanced Wool Evaluation
Description: Advanced instruction in wool grading.
Credit hours: 2
Contact hours: Lab: 4 Contact: 4
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences

ANSI 3414 Form and Function of Livestock and Poultry
Description: Advanced instruction in animal and/or product evaluation. For students competing on collegiate judging teams. Same course as FDSC 3310. 2 credit hours, maximum of 6 credit hours.
Credit hours: 2
Contact hours: Contact: 6 Other: 6
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 3420 Undergraduate Research in Animal and Food Science
Prerequisites: Undergraduate level BIOL 1114, minimum grade of C.
Description: Designed for students participating in undergraduate research in Animal and Food Sciences. Students actively participate in research methodologies, including foundational research theories and protocols. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.
Lab 1-5.
Credit hours: 1-6
Contact hours: Lecture: 1 Lab: 2-10 Contact: 3-11
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 3422 Applied Meat Animal Selection
Prerequisites: ANSI 3310 and consent of instructor.
Description: Applied selection of meat animals using principles of genetics, animal breeding, and phenotypic evaluation in real world selection scenarios to predict the value of breeding and market livestock.
Credit hours: 2
Contact hours: Contact: 6 Other: 6
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 3432 Animal Genetics
Prerequisites: Undergraduate level BIOL 1114, minimum grade of C.
Description: The basic principles of heredity including: kinds of gene action, random segregation, independent assortment, physical and chemical basis of heredity, mutations, sex-linkage, chromosome mapping, multiple alleles and chromosomal abnormalities. Also a brief introduction to quantitative inheritance and population genetics.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences
ANSI 3433 Animal Breeding
Prerequisites: ANSI 3423.
Description: The application of genetic principles to livestock improvement; study of the genetic basis of selection and systems of mating; development of breeding programs based on principles of population genetics.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 3444 Animal Reproduction
Prerequisites: Introductory biology.
Description: Physiological processes of reproduction in farm animals including male and female anatomy, gonad function, endocrine relationships, fertility, and factors affecting reproduction efficiency. In the laboratory, emphasis on artificial insemination, estrous synchronization, embryo production via multiple ovulation embryo transfer (MOET) and in vitro fertilization (IVF), cryopreservation of gametes or embryos, and pregnancy determination. Originally offered as ANSI 3443.
Credit hours: 4
Contact hours: Lecture: 3 Lab: 2 Contact: 5
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 3453 Canine and Feline Genetics
Prerequisites: BIOL 1114 or consent of instructor.
Description: Overview of fundamental genetic principles and the control of genetic variation in coat color, various disorders and other inherited feline and canine characteristics. Inherited conditions, the underlying genetic mutation if known, genomic technologies used to identify the mutations if unknown, and development of genetic tools to assist in canine and feline genetic testing and selection programs.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 3463 Equine Genetics
Description: Basic Mendelian genetics with direct application to horses. Genetic principles and inheritance of particular equine characteristics and common genetic disorders.
Credit hours: 3
Contact hours: Contact: 3 Other: 3
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 3543 Principles of Animal Nutrition
Prerequisites: CHEM 1215 or equivalent.
Description: Basic principles of animal nutrition including digestion, absorption, and metabolism of the various food nutrients; characteristics of the nutrients; measure of body needs; ration formulation.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 3533 Equine Management and Production
Description: Current topics and trends in the horse industry. Basic principles of equine nutrition, reproduction, marketing, exercise physiology, health care, coat-color genetics, behavior and welfare.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 3543 Principles of Animal Nutrition
Prerequisites: ANSI 3543.
Description: Composition, characteristics and nutritive value of feeds and ration additives; qualitative and quantitative nutrient requirements of each of the classes of livestock; formulation of rations for each of the classes of livestock.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences
### ANSI 3703 Animal Management Techniques
**Description:** Animal handling and management practices. Basic husbandry procedures for domestic animals in farm, ranch, and/or other production settings or environments. Emphasis on practical handling, restraint, health evaluation, medication and treatment practices.

**Credit hours:** 3  
**Contact hours:** Lecture: 1 Lab: 4 Contact: 5  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Animal & Food Sciences

### ANSI 3753 Basic Nutrition for Pets
**Description:** Nutrients, nutrient requirements, feeding practices, food sources, and diet management for pets and companion animals as well as exotic animals and birds.

**Credit hours:** 3  
**Contact hours:** Lecture: 3 Contact: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Animal & Food Sciences

### ANSI 3903 Agricultural Animals of the World (I)
**Description:** The production and utilization of agricultural animals by human societies.

**Credit hours:** 3  
**Contact hours:** Lecture: 3 Contact: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Animal & Food Sciences

### ANSI 4023 Poultry Science
**Prerequisites:** ANSI 1124 and ANSI 2123 or ANSI 3543.  
**Description:** The relationship of the biological concepts and functions of poultry to management practices, incubation procedures, and economic factors utilized by poultry men in the commercial production of table and hatching eggs, broilers, turkeys, and other poultry meat.

**Credit hours:** 3  
**Contact hours:** Lecture: 2 Lab: 2 Contact: 4  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Animal & Food Sciences

### ANSI 4132 Welfare Assessment and Audit of Farm Animals
**Prerequisites:** ANSI 3623.  
**Description:** Reliable, science-based, on-farm and slaughter welfare assessment systems for cattle, pigs and poultry as well as a methodology to convey welfare measures into understandable product information.

**Credit hours:** 3  
**Contact hours:** Lecture: 2 Contact: 2  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Animal & Food Sciences

### ANSI 4133 Processed Meat
**Prerequisites:** ANSI 3033 or ANSI 3333.  
**Description:** Meat and meat product composition. Techniques in the molding and forming of meat; sausage formulation; curing; quality control; and cost analysis. Same course as FDSC 4213. May not be used for Degree Credit with ANSI 5833.

**Credit hours:** 3  
**Contact hours:** Lecture: 2 Lab: 2 Contact: 4  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Animal & Food Sciences

### ANSI 4213 Advances in Meat Science
**Prerequisites:** ANSI 3333 or FDSC 3333.  
**Description:** Development of muscle and its transformation to meat. Properties of meat and their influence on water-binding, pigment formation, texture and fiber characteristics. Same course as FDSC 4213.

**Credit hours:** 3  
**Contact hours:** Lecture: 3 Contact: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Animal & Food Sciences

### ANSI 4243 Horse Science
**Prerequisites:** ANSI 3423 and ANSI 3543.  
**Description:** Current concepts and production principles related to the horse industry including nutrition, reproduction, herd health, functional anatomy and implications, social behavior, and applying principles of psychology in horse management and training.

**Credit hours:** 3  
**Contact hours:** Lecture: 2 Lab: 3 Contact: 5  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Animal & Food Sciences

### ANSI 4253 Pet and Companion Animal Management
**Prerequisites:** ANSI 1124.  
**Description:** Current concepts, management principles related to pet and companion animal species and their roles in society. Discussion of the human-animal bond, service animals, kennel and cattery management, anatomy, internal and external parasites, toxins, restraint and handling, reproduction, nutrition, genetics, and breeding. Previously offered as ANSI 3523.

**Credit hours:** 3  
**Contact hours:** Lecture: 3 Contact: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Animal & Food Sciences

### ANSI 4353 Processed Meat
**Prerequisites:** ANSI 3033 or ANSI 3333.  
**Description:** Meat and meat product composition. Techniques in the molding and forming of meat; sausage formulation; curing; quality control; and cost analysis. Same course as FDSC 4213. May not be used for Degree Credit with ANSI 5833.

**Credit hours:** 3  
**Contact hours:** Lecture: 2 Lab: 2 Contact: 4  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Animal & Food Sciences

### ANSI 4523 Pet and Companion Animal Management
**Prerequisites:** ANSI 1124.  
**Description:** Current concepts, management principles related to pet and companion animal species and their roles in society. Discussion of the human-animal bond, service animals, kennel and cattery management, anatomy, internal and external parasites, toxins, restraint and handling, reproduction, nutrition, genetics, and breeding. Previously offered as ANSI 3523.

**Credit hours:** 3  
**Contact hours:** Lecture: 3 Contact: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Animal & Food Sciences

### ANSI 4543 Dairy Cattle Science
**Prerequisites:** ANSI 3433, ANSI 3443 and ANSI 3653.  
**Description:** Current concepts and production principles of the dairy cattle industry including value of milk products, milk marketing, physiology of lactation, reproduction, nutrition, mastitis, and housing. Analysis and active learning of dairy production systems using farm visits and field techniques laboratories. May not be used for Degree Credit with ANSI 5543.

**Credit hours:** 3  
**Contact hours:** Lecture: 2 Lab: 2 Contact: 4  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Animal & Food Sciences
ANSI 4553 Sheep Science
Prerequisites: ANSI 3433, ANSI 3443 and ANSI 3653.
Description: Breeding, feeding, management, and marketing of commercial and purebred sheep. May not be used for degree credit with ANSI 5653.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 4613 Beef Cow-Calf Management
Prerequisites: ANSI 3433, ANSI 3443, and ANSI 3653.
Description: Application of farm and ranch land procurement and management principles with beef cattle acquisition, breeding, nutrition, reproduction, health, life cycle management, marketing, and economic analysis of the commercial cow-calf enterprise. Same course as ANSI 4612. May not be used for Degree Credit with ANSI 5813.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 4633 Stocker and Feedlot Cattle Management
Prerequisites: ANSI 3612, ANSI 3653.
Description: Application of scientific knowledge, management principles, and research advances to modern stocker and feedlot cattle operations. Same course as ANSI 4632. May not be used for Degree Credit with ANSI 5633.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 4643 Swine Science
Prerequisites: ANSI 3433, ANSI 3443 and ANSI 3653.
Description: Application of genetic, physiological, microbiological, nutritional, and engineering principles to the efficient production of swine. May not be used for Degree Credit with ANSI 5643.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 4703 Equine Enterprise Management
Prerequisites: ANSI 3433 and ANSI 3443 and ANSI 3653.
Description: Principles of equine enterprise management including ethical and legal issues, marketing, facility management, business structures, economic analysis and careers. May not be used for Degree Credit with ANSI 5703.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 4713 Beef Seedstock Management and Sales
Prerequisites: ANSI 3433, ANSI 3443 and ANSI 3653.
Description: Principles of beef cattle seedstock acquisition, breeding, nutrition, reproduction, health, life cycle management and economic analysis. Special emphasis on advertising, promotion, marketing and sales. Course previously offered as ANSI 4632.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 4803 Animal Growth and Performance
Prerequisites: An upper-division course in animal science.
Description: Physiological and endocrine factors affecting growth and performance of domestic animals. May not be used for Degree Credit with ANSI 5803.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 4843 Applications of Biotechnology in Animal Science
Prerequisites: ANSI 3423 and BIOC 3653.
Description: Training in current biotechniques used in protein, hormone, and molecular genetic research in food and animal science. Theory and applications of the various techniques.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 4863 Capstone for Animal Agriculture
Prerequisites: Senior standing.
Description: Examination of the role of animal agriculture in society and the importance of research and current issues. Oral and written reports.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 4900 Special Problems
Prerequisites: Consent of instructor.
Description: A detailed study of an assigned problem by a student wishing additional information on a special topic. Offered for variable credit, 1-6 credits, maximum or 6 credit hours.
Credit hours: 1-6
Contact hours: Contact: 1-6 Other: 1-6
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences
ANSI 4910 Animal Industry Internship
Prerequisites: Consent of instructor.
Description: Full-time internship at an approved production, processing or agribusiness unit or other agency serving animal agriculture. Maximum credit requires a six-month internship in addition to a report and final examination. Graded on a pass-fail basis. May not be used for degree credit with ANSI 5910. Offered for variable credit, 1-12 credit hours, maximum of 12 credit hours.
Credit hours: 1-12
Contact hours: Contact: 1-12 Other: 1-12
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 4913 Animal Waste Management
Prerequisites: SOIL 2124.
Description: Aspects of animal waste management related to animal nutrition, system design, land application, socioeconomic issues and environmental impacts. Same course as SOIL 4913, ENVR 4913. May not be used for Degree Credit with ANSI 5913.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 4973 Rangeland Resources Planning
Prerequisites: NREM 3613.
Description: Inventory or ranch resources, survey and evaluation of ranch practices, and economic analysis. Development of a comprehensive ranch management plan. Managing rangeland and ranch resources in a social context. Written and oral reports. Field trips required. Same course as NREM 4613.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5000 Master's Research and Thesis
Prerequisites: MS degree.
Description: Independent research planned, conducted, and reported in consultation with a major professor. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.
Credit hours: 1-6
Contact hours: Contact: 1-6 Other: 1-6
Levels: Graduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 5102 Ethics and Professionalism in Animal and Food Science
Description: Discussion of regulations, laws, and resources; insights on complex ethical issues, including but not limited to research misconduct, how to address, report and find resources during cases of misconduct, conflicts of interest, and authorship; communication of research and accurately and objectively to different audiences. Same course as FDS 5102.
Credit hours: 2
Contact hours: Lecture: 2 Contact: 2
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5110 Seminar
Description: A critical review and study of the literature; written and oral reports and discussion on select subjects. Same course as ANSI 6110. Offered for 1 credit hour, maximum of 3 credit hours.
Credit hours: 1
Contact hours: Contact: 1 Other: 1
Levels: Graduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 5113 Basic Reproductive Physiology
Prerequisites: ANSI 3443 or equivalent.
Description: Female and male reproductive processes, endocrine control of reproductive functions, and the application of reproductive physiology to animal production.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5123 Functional and Molecular Endocrinology
Prerequisites: An upper division physiology course.
Description: Endocrine regulation of growth, stress, metabolism, and reproduction in domestic farm animals including commercial applications. Focus on the influence of hormones at the systemic and cellular level.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5203 Rangeland and Pasture Utilization
Prerequisites: NREM 3613.
Description: Investigation of livestock and forage interactions that impact productivity in the utilization of rangeland and improved pastures. May not be used for Degree Credit with ANSI 4203.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences
ANSI 5213 Advances in Meat Science
Prerequisites: ANSI 3333 or FDSC 3333.
Description: Development of muscle and its transformation to meat. Properties of meat and their influence on water-binding, pigment formation, texture and fiber characteristics. Same course as FDSC 5213.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5303 Advanced Animal Breeding
Prerequisites: ANSI 3433 or equivalent and STAT 4013.
Description: Basic concepts of population genetics as related to theoretical animal breeding, including heritability, genetic correlations, selection methods, inbreeding and heterosis.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5313 Marker Assisted Selection in Livestock
Prerequisites: ANSI 3433 or equivalent and STAT 4013.
Description: Use of molecular genetics information to capture variation of quantitative traits in farm animals and to enhance selection improvement programs. Discussion of current DNA based technologies, such as detecting, locating and measuring effects of quantitative trait loci (QTL), genetic markers, gene mapping methods and whole genome selection. Examination of emerging genomics technologies.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5333 Carcass Value Estimation Systems
Prerequisites: Graduate classification.
Description: Analysis of scientific literature regarding carcass composition, quality and palatability. Overview of technology used to evaluate carcass quality factors. Same course as FDSC 5333.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5423 Animal Stress and Environmental Physiology
Description: Interrelationship between the stress axis and other biological systems that can impact health and well-being of animals. General concepts of stress physiology, brain mechanisms, cellular pathways, and intercommunication of physiology, behavior, immunology, growth and development, reproduction/lactation, health, and disease.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5433 Meat Science
Description: Anatomical and basic chemical and physical characteristics of meat animals studied. The application of scientific principles to the processing and economical utilization of meat animals, as well as in the manufacture of meat products emphasized in the laboratory. Mya not be used for degree credit with ANSI 3333 and FDSC 3333.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 5543 Dairy Cattle Science
Prerequisites: ANSI 3433, ANSI 3443 and ANSI 3653.
Description: Current concepts and production principles of the dairy cattle industry including value of milk products, milk marketing, physiology of lactation, reproduction, nutrition, mastitis, and housing. Analysis and active learning of dairy production systems using farm visits and field techniques laboratories. May not be used for degree credit with ANSI 4543.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 3 Contact: 5
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 5553 Interpreting Animal and Food Science Research
Prerequisites: STAT 5013 or concurrent enrollment.
Description: Critical evaluation and knowledgeable communication on the design, analyses, and reporting of animal science and food science research. Same course as FDSC 5553.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5573 Techniques in Animal Molecular Biology
Prerequisites: BIOC 4113.
Description: Principles of major basic animal molecular biology techniques in gene cloning and expression. Hands-on experience with basic molecular biology techniques, including DNA cloning and quantitative measurement of mRNA and protein expression in eukaryotic cells.
Credit hours: 3
Contact hours: Lecture: 1 Lab: 4 Contact: 5
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 5613 Advanced Beef Production
Description: Beef cattle breeding, nutrition, reproduction, health and disease prevention, life cycle management of the calf crop, as well as marketing alternatives for the producer. Farm and Ranch acquisition, management, including the stocker and/or feedlot phase.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences
ANSI 5623 Livestock Behavior and Environmental Interaction
Description: Integrated approach to animal behavior and animal-environment interactions as it relates to health, productivity, and overall well-being to food animals. Concepts related to practical ways to improve housing accommodations, management strategies for animals that improve animal and human well-being use of behavior to assess the adaptability of animals in their environments. ANSI 5623 was used to denote Exp Methods Animal Res prior to Fall 1995. May not be used for degree credit with ANSI 3623.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5633 Stocker and Feedlot Cattle Management
Prerequisites: ANSI 3612, ANSI 3653.
Description: Application of scientific knowledge, management principles, and research advances to modern stocker and feedlot cattle operations. May not be used for degree credit with ANSI 4633.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 5643 Swine Science
Prerequisites: ANSI 3433, ANSI 3443 and ANSI 3653.
Description: Application of genetic, physiological, microbiological, nutritional, and engineering principles to the efficient production of swine. May not be used for degree credit with ANSI 4643.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5653 Sheep Science
Prerequisites: ANSI 3433, ANSI 3443 and ANSI 3653.
Description: Breeding, feeding, management, and marketing of commercial and purebred sheep. May not be used for degree credit with ANSI 4553.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5703 Equine Enterprise Management
Prerequisites: ANSI 3433 and ANSI 3443 and ANSI 3653.
Description: Principles of equine enterprise management including ethical and legal issues, marketing, facility management, business structures, economic analysis and careers. May not be used for degree credit with ANSI 4703.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5733 Advanced Ruminant Nutrition
Prerequisites: ANSI 3653.
Description: Factors influencing nutrient requirements of ruminants for maintenance, growth, reproduction and lactation, and their implications with regard to husbandry practices and nutritional management of livestock. Application of current concepts of ruminant livestock nutrition; use of microcomputer programs in diet evaluation and formulation, beef gain simulation and problem solving.
Credit hours: 3
Contact hours: Lecture: 3 Lab: 0 Contact: 3
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 5743 RumenoIogy
Prerequisites: ANSI 3653 or equivalent.
Description: Physiology of development of the ruminant digestive tract; the nature of, and factors controlling digestion and absorption from the tract to include the relative nature and roles of the rumen bacteria and protozoa. Same course as ANSI 5743.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5753 Animal Nutrition Techniques and Laboratory Methods
Prerequisites: CHEM 3015 or equivalent.
Description: Collection, handling, and processing of biological materials. Record keeping, pipetting, preparation of reagents, and conducting routine nutritional analysis. Theory of operation of major laboratory equipment. Application of current techniques to problem solving in animal nutrition research.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 5763 Advanced Nonruminant Nutrition
Prerequisites: BIOC 3653.
Description: An in-depth study of the digestion, absorption, and metabolism of nutrients in nonruminant domesticated farm animals. Unique metabolic characteristics of nonruminant species contrasted with ruminant animals. Fundamentals of energetics as related to animal performance. Same course as ANSI 5762.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5773 Protein Nutrition
Prerequisites: BIOC 3653.
Description: Nutritional, biochemical and clinical aspects of protein metabolism as it relates to nutritional status. Same course as ANSI 5772.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences
ANSI 5783 Vitamin and Mineral Nutrition
Prerequisites: BIOC 5753.
Description: Development of the concept of dietary essential minerals and vitamins. Individual minerals and vitamins discussed for animal species from the standpoint of chemical form, availability, requirements, biochemical systems, deficiencies and excesses and estimation in foods and feed. Same course as ANSI 5782.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5803 Animal Growth and Performance
Prerequisites: An upper-division course in animal science.
Description: Physiological and endocrine factors affecting growth and performance of domestic animals. May not be used for degree credit with ANSI 4803.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 5813 Beef Cow-Calf Management
Prerequisites: ANSI 3423 and ANSI 3543.
Description: Application of farm and ranch land procurement and management principles with beef cattle acquisition, breeding, nutrition, reproduction, health, life cycle management, marketing, and economic analysis of the commercial cow-calf enterprise. May not be used for Degree Credit with ANSI 4613.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 5833 Processed Meat
Prerequisites: ANSI 3033 or ANSI 3333.
Description: Meat and meat product composition. Techniques in the molding and forming of meat; sausage formulation; curing; quality control; and cost analysis. May not be used for degree credit with ANSI 4333.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

ANSI 5913 Animal Waste Management
Prerequisites: SOIL 2124.
Description: Aspects of animal waste management related to animal nutrition, system design, land application, socioeconomic issues and environmental impacts. May not be used for degree credit with ANSI 4913.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

ANSI 6000 Doctoral Research and Dissertation
Prerequisites: MS degree.
Description: Independent research planned, conducted and reported in consultation with, and under the direction of, a major professor. Open only to students continuing beyond the level of the MS degree. Offered for variable credit, 1-10 credit hours, maximum of 30 credit hours.
Credit hours: 1-10
Contact hours: Contact: 1-10 Other: 1-10
Levels: Graduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 6010 Special Topics in Animal Breeding
Prerequisites: Consent of instructor.
Description: Advanced topics and new developments in animal breeding and population genetics. Offered for variable credit, 1-3 credit hours, maximum of 3 credit hours.
Credit hours: 1-3
Contact hours: Contact: 1-3 Other: 1-3
Levels: Graduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

ANSI 6110 Seminar
Description: A critical analysis of the objectives and methods of research in the area of animal science. Review of the literature, written and oral reports and discussion on select topics. Same course as ANSI 5110. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.
Credit hours: 1-6
Contact hours: Contact: 1-6 Other: 1-6
Levels: Graduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences