

2011-13 Cal Poly Catalog**Dairy Science Department****DAIRY SCIENCE MINOR**

The purpose of this minor is to help students from other disciplines gain a basic understanding of the terminology and practices used within the field of dairy science. The curriculum is flexible enough to accommodate students' interests in animal and/or food-oriented aspects of Dairy Science. After completion of the minor, students should have a basic understanding of cattle, dairy nutrition, milk production and management as well as dairy food processing, quality and regulatory control. Specific programs are designed to reflect the individual student's interests and needs.

The Dairy Science Minor requires two introductory courses. Students must obtain prior program approval from the Dairy Science Minor Coordinator in selecting an additional five courses according to their interests and goals. A minimum of 26 hours is required for the minor, at least half of which must be at the 300 and 400 level.

Required courses

DSCI 121 Elements of Dairying	
<i>or</i> DSCI 230 General Dairy Husbandry	4
DSCI 231 General Dairy Manufacturing	3

Approved electives 19

Select units from the following, with approval of minor coordinator:

ASCI 415 HACCP for Meat and Poultry Operations (3) (6/15/12)

DSCI 101 Dairy Feeds and Feeding (4)	
DSCI 202 Dairy Promotion and Marketing (4)	
DSCI 223 Frozen Dairy Foods (4)	
DSCI 233 Milk Processing and Inspection (4)	
DSCI 234 Dairy Foods Evaluation (2)	
DSCI 241 Dairy Cattle Selection, Breeds, Fitting and Showing (4)	
DSCI 301 Dairy Cattle Nutrition (4)	
DSCI 321 Lactation Physiology (4)	
DSCI 330 Artificial Insemination and Embryo Biotechnology (4)	
DSCI 333 Dairy Cattle Mgt, Safety and Animal Well-Being (4)	
DSCI 340 Dairy Waste Management and Resource Recovery (3)	
DSCI 401 Phys/Chem Properties of Dairy Products (4)	
DSCI 402 Quality Assurance and Control of Dairy Products (4)	
DSCI 412 Dairy Farm Consultation (4)	
DSCI 422 Breeding/Genetics of Dairy Cattle (4)	
DSCI 432 Advanced Dairy Herd Management (4)	
DSCI 433 Dairy Plant Management and Equipment (4)	
DSCI 434 Cheese and Fermented Dairy Foods (4)	

DSCI 435 Concentration/Fractionation and Butter Technology (4)
DSCI 444 Dairy Microbiology (4)