

**DS 108. Selecting, Fitting and Showing Dairy Cattle (2) (Former DH 108)**

Prerequisite: DS 11A-B, 55. Techniques in selecting and fitting dairy cattle for shows and sales; entrance requirements for dairy cattle in California fairs and shows. (1 lecture, 3 lab hours)

**DS 110. Artificial Insemination (2) (Former DH 110)**

Prerequisite: DS 11A, Biol 120, AH 115. Basic principles of artificial insemination of dairy cattle; semen collection, processing, evaluation and use. (1 lecture, 3 lab hours)

**DS 151. Dairy Bacteriology (3) (Same as Bact 151) (Former DI 151)**

Prerequisite: Bact 20. Bacteria, yeasts, and molds in manufacture of dairy products. (2 lecture, 3 lab hours)

**DS 154. Dairy Plant Management (3) (Former DI 154)**

Prerequisite: DS 103, 104, 107, Acct 1A. Application of principles of management to dairy manufacturing plants; cost accounting, selling, advertising, and labor problems; current local problems.

**DS 156. Marketing Dairy Products (3) (Former DI 156)**

Prerequisite: DS 103, 104, 107, Acct 1A. Principles of purchasing and marketing dairy products; products of the San Joaquin Valley.

**DS 165. Dairy Inspection (3) (Former DI 165)**

Prerequisite: DS 11A-B. Methods of scoring and grading dairy farms, milk plants, and creameries; California Agricultural Code as it applies to dairies and dairy plants; tests and their application to control work. (3 lecture hours; 3 3-hour field trips)

**DS 185. Advanced Testing (2) (Former DI 185)**

Prerequisite: Chem 2A-B, 8. Full operation of the Mojonnier Dairy Products Tester for analyzing all dairy products for fat and total solids. (1 lecture, 3 lab hours)

**DS 189. Advanced Dairy Products Judging (2) (Former DI 189)**

Prerequisite: DS 58. Product judging; training for participation in judging contest work. Trips to intercollegiate judging contests. (1 lecture, 3 lab hours)

**DS 190. Independent Study (1-3; max see reference)**

See *Regulations and Procedures—Independent Study*.

**POULTRY HUSBANDRY****PH 1. Poultry Production (3)**

Poultry production; brooding, rearing, laying flocks, feeding, and housing. (2 lecture, 3 lab hours)

**PH 32. Poultry Feeding (3)**

Prerequisite: PH 1. Poultry feeds and application of principles of nutrition to poultry and turkey feeding. (2 lecture, 3 lab hours)

**PH 34. Egg Processing and Marketing (3)**

Principles, practices, and problems in processing and marketing shell eggs and egg products. (2 lecture, 3 lab hours; 1 Saturday field trip)

**PH 161. Turkey Management (3)**

Prerequisite: PH 32. Principles and practices in commercial production of turkeys for meat and in turkey breeding. (2 lecture, 3 lab hours; 1 Saturday field trip)