

AH 175. Grading and Marketing Livestock (3) S Staff
 Prerequisites: AH 1, 2. Grading live and dressed carcasses; determining cut-out values for beef, sheep, and swine. (2 lecture, 3 lab hours; field trips to central markets)

AH 190. Independent Study (1-5) F and S (See page 61) Staff

DAIRY HUSBANDRY

DH 11a-b. Introduction to Dairying (3-3) F-S Selkirk
 A general survey of the growth and development of dairying. (a) Principles and practices in the production of milk; basic feeding, management, and disease control practices. (b) Basic principles of dairy industry practices; common dairy tests; general survey of all important branches of the industry. (2 lecture, 3 lab hours)

DH 55. Dairy Cattle Judging (2) S Selkirk

Prerequisite: DH 11a. Judging dairy cattle on type and conformation; comparative judging of cattle in college herd and outstanding dairy herds in the San Joaquin Valley. (1 lecture; 3 lab hours)

DH 56. Dairy Cattle Selection (2) F Selkirk

Correlation of production and pedigree records together with type classifications in selection of dairy cattle. (1 lecture; 3 lab hours)

DH 102. Dairy Farm Management (3) F Selkirk

Prerequisites: DH 11a-b, 55, 56, Econ. 1a. Problems in management of a dairy farm; marketing problems and factors in controlling milk secretion. (2 lecture, 3 lab hours)

DH 105. Advanced Dairy Cattle Judging (2) F Selkirk

Prerequisites: DH 55, 56. Advanced practice in comparative judging and selection of dairy cattle; detailed scoring of cattle and practice in justifying comparative placing. Trips to intercollegiate judging contests. (1 lecture, 3 lab hours)

DH 106. Animal Breeding (3) S (See AH 106) Selkirk-Rousek

DH 108. Selecting, Fitting and Showing Dairy Cattle (2) S Selkirk

Prerequisites: DH 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)

DH 110. Artificial Insemination (2) F Selkirk

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

DH 190. Independent Study (1-5) F and S (See page 61) Staff

DAIRY INDUSTRY

DI 53. Market Milk (3) F Pflueger
 Prerequisites: DH 11a-b or permission of instructor. Principles of market milk production, processing and distribution; modern processing methods and equipment. (2 lecture, 3 lab hours)

DI 54. Ice Cream Making (3) S Pflueger

Prerequisite: DI 53 or permission of instructor. Basic principles of formulating ice cream mixes; freezing and storage of ice cream, sherbets, and ices; modern freezing, packaging, and storage facilities in the San Joaquin Valley. (2 lecture, 3 lab hours)