

161. Animal Science Technology (3)

Prerequisite: junior standing or permission of instructor. Techniques used in applying theories and principles of the disciplines encountered in the animal sciences.

171. Marketing Livestock and Meat (3) (Former AH 175)

Prerequisite: junior standing and permission of instructor. Economic principles in marketing livestock and livestock products; demand, supply, distribution; markets and marketing procedures; classifying, grading, evaluating livestock for marketing. (2 lecture, 3 lab hours)

DAIRY HUSBANDRY (A Sci)**12. Dairying (3) (Former DS 11A-B)**

Survey of all important branches of the dairy industry; principles and practices in milk production; basic principles of processing market products. (2 lecture, 3 lab hours)

62. Dairy Cattle Selection and Evaluation (3) (Former DS 56)

Correlation of production and pedigree records with type classifications in evaluating dairy cattle; techniques in selecting, fitting, and showing dairy cattle. (2 lecture, 3 lab hours)

102. Physiology of Lactation (2)

Prerequisite: A Sci 12, 110. Physiological factors of mammary gland development and function.

112. Dairy Cattle Management (3) (Former DS 102)

Prerequisite: A Sci 12, Econ 1A. Basic ideas, costs, and concepts necessary for the successful operation of a modern dairy production unit.

122. Advanced Dairy Cattle Selection (2; max total 4) (Former DS 55, 105)

Prerequisite: A Sci 12. Practice in judging and selection of dairy cattle; detailed scoring of cattle according to breed types and characteristics; training in oral justification of comparative placings. Intercollegiate judging competition. (1 lecture, 3 lab hours; field trips)

152. Artificial Insemination (2) (Former DS 110)

Prerequisite: A Sci 12, 110, Biol 120. Basic principles of artificial insemination of dairy cattle; semen collection, processing, evaluation and use. (1 lecture, 3 lab hours)

POULTRY HUSBANDRY (A Sci)**14. Poultry Production (3) (Former PH 1)**

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

104. Poultry Anatomy, Physiology, and Pathology (3)

Prerequisite: A Sci 14. Structure, function, and diseases of domestic poultry. (2 lecture, 3 lab hours)

154. Poultry Meat (4)

Prerequisite: A Sci 14, 104. Principles, practices, and problems in the production and marketing of poultry meat. (3 lecture, 3 lab hours)

164. Egg Production and Marketing (4) (Former PH 34)

Prerequisite: A Sci 14, 104. Principles, practices, and problems in production and marketing eggs and egg products. (3 lecture, 3 lab hours)

174. Poultry Reproduction (4) (Former PH 181)

Prerequisite: A Sci 14, 104, Biol 120. Principles, practices, and problems involved in the breeding, hatching, and marketing of chicks and poults. (3 lecture, 3 lab hours)