

AGSC - AGRICULTURAL SCIENCE

AGSC 100 - Elements of Livestock Production**Units: 3**

Fundamental concepts in care, management and economics of food producing animals. Includes contributions of the Nevada and U.S. animal industries in providing food on an international basis.

AGSC 206 - Fundamentals of Animal Nutrition**Units: 3**

This course will introduce the basic principles of nutrition in agriculture species including nutrient digestion and how nutrients are used for maintenance, growth, reproduction, and lactation. The composition of feedstuffs and calculation of nutritional requirements of agriculture species will also be covered.

Enrollment Requirements: Prerequisite: AGSC 100 and CHEM 121

AGSC 255 - Meat Industry, Food Safety, and Quality Systems**Units: 3**

This course introduces meat industry operations, from rearing to retail sales. Food safety, quality control measures, meat grading and evaluation are also covered.

Enrollment Requirements: Prerequisites: AGSC 100