Support by Agriculture and Food Research Initiative Competitive Grant (No. 2013-68002-20950) from the USDA National Institute of Food and Agriculture.
A Distinctive Bachelor’s Degree

Our Bachelor of Science degree in Food Animal Science and Marketing incorporates classes and experiences covering the entire food animal agriculture field with added emphasis in marketing and sales of food animal products. It is designed to meet the needs of students desiring a program of study in multiple aspects of the food animal industry, including food science, animal science, economics and marketing.
Angelo State provides students with numerous options for scholarships and other funds to ease the burden of university costs. ASU’s Agriculture Department offers approximately $106,000 annually to students, and works with the university and other organizations, such as the Texas 4-H system, to assist students with their college finances. ASU supports approximately 50 agriculture students with financial aid in the form of scholarships each year. Additionally, four $12,000 freshman scholarships are awarded annually on a competitive basis.

Graduate and undergraduate students are also encouraged to apply for Carr Academic Scholarships supported by a trust established by the late Robert G. and Nona K. Carr and valued at more than $66 million.
Students graduating from ASU with a B.S. in Food Animal Science and Marketing will be highly competitive in today’s meat and food industries. Numerous careers are possible, including:

- Product development
- Food safety and sanitation
- Sales and marketing
- Management
- Scientific research
- Quality control

Multiple research opportunities are available for students in the Food Animal Science and Marketing program. Undergraduates, graduate students and faculty participate in individual and group projects at multiple points along a continuum from conception of meat animals to consumption of food and meat products.
Through our state-of-the-art Food Safety and Product Development Laboratory, students enrolled in the Food Animal Science and Marketing program gain valuable hands-on experience with the harvesting, fabrication and distribution of case-ready products to the public. Students also assist with laboratory testing for microbiological pathogens.

These opportunities not only broaden the ASU classroom experience and provide chances for students to compete in national competitions against other universities, but also prepare students for immediate and rewarding careers in the industry. Working with professors, graduate students and undergraduates, Food Animal Science and Marketing students will learn the vital techniques and the teamwork necessary for a successful career.

"ASU is a unique university, and I chose meat and food science as my degree program because you get more than an education. You get experience, club involvement and a lifetime of relationships."

BRITTANY WORKMAN
FORT WORTH, TEXAS
The Meat and Food Science Association is a student organization that provides leadership opportunities and promotes a higher scholastic standing for students pursuing degrees in animal/meat/food science and/or food animal science and marketing. It is open to all ASU students interested in expanding their knowledge of the meat and food science fields. Associated activities include:

- Student fellowship
- Scholarship opportunities
- National conventions
- Catering events
- Community outreach

“The Meat and Food Science Association is an excellent way to make contact with potential employers and contribute to the community, while also building lifelong relationships with friends.”

KATIE AUSTIN
BRONTE, TEXAS
Students interested in pursuing an advanced degree in Meat and Food Science will be exposed to several class, research, individual learning and extension opportunities. Graduates from ASU’s Meat and Food Science graduate program are highly successful in obtaining employment in the meat and food science industries.

**RESEARCH AREAS INCLUDE**

- Development of Agriculture-Literacy models for outreach
- Pre-harvest and post-harvest food safety interventions
- Pre-harvest and post-harvest factors affecting meat quality
- Factors affecting retail shelf-life
- Methods of increasing color/quality stability
- New product development: sensory, quality, food safety, shelf-life and marketability
- Development and marketing of lamb and goat products

“Attending graduate school at ASU helped me hone my research skills, learn to better manage my time and ultimately become a professional.”

HUNTER BRIETZKE
MARION, TEXAS
The ASU Department of Agriculture sponsors an Intercollegiate Meat Judging Team as a valuable educational tool for interested students. Our judging teams offer a wide variety of opportunities that can enhance your collegiate experience and individual career potential. The benefits include:

- Educational/job training
- Industry and university contacts
- Friendships and teamwork experience

Judging team participants are viewed by many professionals as students who work hard, enjoy challenges and are poised to succeed after graduation.

“Intercollegiate judging is a fun experience, and the doors it opens for you in your professional career are second to none.”

TRENT SCHWARTZ
WALL, TEXAS
Our B.S. in Food Animal Science and Marketing is an interdisciplinary program that includes courses in food science, animal science, agricultural economics and marketing. We offer a degree plan to prepare students for rewarding and exciting careers in the meat and food industries. A sample of our undergraduate course offerings includes:

**AGED 1331 Introductory Agricultural Economics and Business**
Overview of the role of agriculture in U.S. and world economies

**AGED 1351 Fundamental Economic/Financial Analysis**
Accounting, finance and management practices put into practice in spreadsheet format

**AGED 3330 Agricultural Marketing**
Essential marketing functions of buying, selling, transportation, storage, financing, standardization, pricing and risk bearing

**FSCI 1329 Food Science**
Overview of fundamental knowledge of the food industry, food safety, sanitation, processing, classification and quality

**FSCI 4300 Food Law**
Survey of food laws and regulations governing meat and food production within the U.S.

**FSCI 4344 Food Safety and Sanitation**
Principles of sanitation in food processing and food service

**FSCI 4345 Food Microbiology**
Study of microorganisms important in food production, spoilage, preservation and illness

**FSCI 4391 Food Science Research**
Individual research concepts in meat and food science

**FSCI 4446 Introduction to Meat Science and Muscle Biology**
Introduction and survey of the meat industry and muscle biology

**FSCI 4447 Introduction to Processed Meats and Product Development**
Overview of the processed and cured meat industry

**FSCI 4350 Issues in Meat and Food Sciences**
Current issues, technologies and regulations in the meat and food industries

**ASCI 2241 Live Animal-Carcass Evaluation**
Study of evaluation methods relating live animal traits to carcass merit

**ASCI 3241 Livestock and Meat Selection**
Livestock and meats judging

**ASCI 4242 Advanced Livestock and Meats**
Livestock and meats judging