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Department of Agriculture and Nutrition Science

Effective July 1, 2004 the department of Agriculture and Nutrition Science was created and added to the College of Science. <http://www.suu.edu/sci/agns>

Department Chair: Dan Dail
GC 203F
(435) 586-7923
Department Secretary:
GC 203
(435) 865-8321

Degrees Offered

Bachelor of Interdisciplinary Studies:

- Agricultural Science and Industry (with emphases in Agribusiness, Animal Science, Plant Science and General Agriculture)

Bachelor of Arts and Bachelor of Science:

- Biology with an Agricultural Science or Pre-veterinary Advisement Option (consult Biology section of catalog)
- Family and Consumer Sciences with a Nutrition Emphasis

Associate of Applied Science

- Agriculture: Livestock Farm Management

Minors

- Agriculture
- Nutrition and Food Science

CERTIFICATES, LICENSURE

Certificates

- Agriculture: Livestock Farm Management

SUMMARY OF FIELDS OF STUDY

Agriculture
Nutrition and Food Science

AGRICULTURE

Secretary: Debra Forman
Location: GC 203
(435) 865-8321

FACULTY LIST

Associate Professors: Daniel R. Dail; Dean L. Winward;
Assistant Professor: Lee Wood; *Farm and Ranch Manager:* Kirt M. Bussio; *Technician:* Jan M. Burr

Website: <http://www.suu.edu/sci/agns/>

Agriculture Science Mission Statement

The mission of the agriculture program is to offer all students the opportunity to understand the discipline of agriculture as an applied science and a model for the principles of bioeconomics. The program is closely allied to the concept of service to the agricultural community. Recognizing the diversity of agriculture, faculty will articulate partnerships with colleagues and programs across the university campus. The agriculture program demonstrates teaching excellence by maintaining a faculty of well-educated and experienced agriculturalists. The agriculture program promotes a strong, hands-on, structured learning atmosphere and provides opportunities for independent inquiry and scholarship of application by students.

Goals Statement

1. Through a broad offering of one, two, and four-year programs, the agriculture program prepares students for careers in agricultural science and industry, farm and ranch management, and related public or private service.

2. The agriculture program prepares students to pursue advanced degrees or admission to a professional school upon completion of their work in the agriculture program at SUU.

Intended Outcomes/Objectives

1. Students will demonstrate knowledge and applications-based competency in their particular certificate program, degree, and emphasis (i.e., Certificate in Livestock Farm Management; AAS in Livestock Farm Management; BIS in Agricultural Science and Industry with an emphasis in agribusiness, animal science, plant science, or general agriculture; pre-veterinary studies).
2. Students will use scientific methodology, employ critical thinking skills and apply appropriate tools/methods/theories to address problems, carry out investigations, and meet the challenges of providing food, fiber, by-products, and recreational opportunities to others.
3. Students will communicate effectively using terminology appropriate to the discipline.
4. Students will express satisfaction with their learning experience and be well prepared for post-graduation plans and opportunities.

NUTRITION

Secretary: Debra Forman
Location: GC 203
(435) 865-8321

Professor: Cynthia B. Wright;
Associate Professor: Artis Grady,
Assistant Professor: Matthew Schmidt.

Website: <http://www.suu.edu/sci/agns/>

Nutrition Science Mission Statement

Recognizing the critical role of nutrition to all human endeavors, the mission of the nutrition program is to provide sound, science-based principles, theories and applications to students whose personal or professional interests embrace the discipline. The nutrition program at SUU prepares students for a number of related careers or entrance into a graduate program upon degree completion at SUU. Additionally, the program promotes wellness by offering a minor and support courses to compliment a variety other disciplines, especially those related to health and human services and athletics. The program demonstrates dedication to outstanding teaching by maintaining a faculty of well educated, professionally qualified professor-practitioners.

Goals Statement

1. The goal of the nutrition program at SUU is to prepare students for a number of related careers or entrance into a graduate program upon degree completion at SUU.
2. The intent of the program is to foster a broad understanding of the science of nutrition as it is integrated into all human pursuits.
3. As a reply to growing demand and increased interest, the Agricultural and Nutrition Science department and the nutrition program will explore further development of an American Dietetic Association compliant degree.

Intended Outcomes and Objectives

1. Students will demonstrate their knowledge of the discipline (i.e., nutrition and food sciences) at a level appropriate to the offering.
2. Students will be satisfied with the learning experiences afforded them by the program.
3. Students will recognize and be prepared for numerous opportunities afforded them professionally or to pursue further study at a level appropriate to the offering.

Agricultural Science and Industry Bachelor of Interdisciplinary Studies	
Course Number and Title	Credits
General Education Core (see page 105)	
Core Course Requirements	17-18
Knowledge Areas Requirements (must take AGSC 1010)	19
Agriculture Core (29 hours)	
AGSC 1100 Principles of Animal Science	3
AGSC 1110 Crop Production	3
AGSC 1120 Crop Production Lab	1
AGSC 1990 Agriculture Leadership	1
AGSC 3020 Agribusiness Management	3
AGSC 3400 Feeding & Nutrition of Horses & Livestock	3
AGSC 3410 Feeding and Nutrition Lab	1
AGSC 3560 Soil Science	3
AGSC 3570 Soil Science Lab	1
AGSC 4990 Agriculture Seminar	1
ECON 2010 Microeconomics	3
ACCT 2010 Accounting Principles	3
ISA 2300 Written Business Communications or COMM 4240 Technical Report Writing	3
Select one of the following emphases:	
Agribusiness Emphasis (18 hours)	
ACCT 2020 Managerial Accounting	3
MKTG 3010 Marketing Principles	3
ACCT 2360 Business Law	3
MGMT 3180 Management Organization	3
3000 - LEVEL *Two Courses Plant or Animal Mgt (AGSC Prefix)	6
Animal Science and Industries Emphasis (17 hours)	
AGSC 3150 Genetics of Livestock & Horse Improvement	3
AGSC 3500 Applied Reproduction in Livestock and Horses	3
AGSC 3510 Reproduction Lab	1
BIOL 3060 Genetics	3
BIOL 3070 Genetics Lab	1
3000 - LEVEL * Two courses Animal Management (AGSC Prefix)	6
Plant Science and Industries Emphasis (18 hours)	
AGSC 3030 Forages	3
AGSC 3040 Forages Lab	1
AGSC 3230 Pests and Pest Management	3
AGSC 3240 Pest Mgt. Lab	1
AGSC 3700 Principles of Irrigation	3
AGSC 3710 Irrigation Lab	1
AGSC 3000 LEVEL *Two courses Plant Science (AGSC prefix)	6
*Up to 3 credit hours of AGSC 3600, Directed Studies, may be substituted.	
General Agriculture Emphasis (17 hours)	

In addition to the core, students will select a minimum of 17 semester credits to meet a specific interest or career goal. That goal may not be satisfied by emphasis areas A-C above. Examples might include agriculture journalism, natural resources, GIS/GPS, international agriculture. The program must be approved by an advisor, department chair, and the dean.	
Free Electives	36-38
Total Credits, B.I.S. degree	120

Agriculture Minor	
Course Number and Title	Credits
Required	
AGSC 1010 Agriculture and Society	3
AGSC 1100 Principles of Animal Science	3
AGSC 1110 Crop Production	3
AGSC 1120 Crop Production Lab	1
AGSC 3020 Agribusiness Management	3
AGSC 3560 Soil Science	3
AGSC 3570 Soils Lab	1
Minimum of three credit hours selected from: AGSC 2600, 2610, 2620, 2630, 3100, 3200, 3250, 3350.	3
Total Credits	20

Agriculture Associate of Applied Science	
Course Number and Title	Credits
General Education Core (see page 105)	
Complete a minimum of 20-21 credit hours in general education as follows: A minimum of one course in each of the core categories. Three courses representing three of six remaining general education categories. Students should check the department AAS requirements to determine if specific general education classes are recommended (English 1010 will satisfy the requirement for an AAS degree).	20-21
Core Requirements (21 hours)	
AGSC 1010 Agriculture and Society	3
AGSC 1100 Principles of Animal Science	3
AGSC 1990 Agriculture Leadership	1
AGSC 3020 Agribusiness Management	3
AGSC 3150 Genetics of Livestock & Horse Improvement	3
AGSC 3400 Feeding & Nutrition of Horses & Livestock	3
AGSC 3410 Feeding and Nutrition Lab	1
AGSC 3500 Applied Reproduction in Livestock & Horses	3
AGSC 3510 Reproduction Lab	1
Practicum/Internship (8 hours)	
AGSC 1950 Agriculture Enterprise Practicum-Production	4

AGSC 2950 Agriculture Enterprise Practicum-Management	4
Students who will apply AAS degree credit toward a four year degree may consult with an advisor to substitute AGSC 4894, Internship, for practicum.	
Production/Management Courses (10 hours)	
Courses are to be selected from those listed below. Students must select at least one combination of production and same-species management course. Under special circumstances and with faculty advisor consent, students may fulfill the balance of the production/management requirement by submitting an agricultural science prefix course not listed below:	
AGSC 3100 Beef Management	3
AGSC 2610 Beef Production Practices	2
AGSC 3200 Swine Management	3
AGSC 2600 Swine Production Practices	2
AGSC 3250 Sheep and Wool Management	3
AGSC 2620 Sheep Production Practices	2
AGSC 3350 Horse Science and Industry	3
AGSC 2630 Horse Production Practices	2
Crops/Soils/Range Courses (8 hours)	
AGSC 1110 Crop Production	3
AGSC 1120 Crops Lab	1
AGSC 3030 Forage Crops	3
AGSC 3040 Forages Lab	1
AGSC 3230 Pests and Pest Management	3
AGSC 3240 Pests Lab	1
AGSC 3560 Soil Science	3
AGSC 3570 Soils Lab	1
AGSC 3700 Principles of Irrigation	3
AGSC 3710 Irrigation Lab	1
RANG 3600 Range Management	3
RANG 3610 Range Lab	1
Total Credits (minimum)	67

Agriculture Certificate in Agriculture with Emphasis In Livestock Farm Management	
Course Number and Title	Credits
Core Requirements (15 hours)	
AGSC 1010 Agriculture and Society	3
AGSC 1100 Principles of Animal Science	3
AGSC 1990 Agriculture Leadership	1
AGSC 3400 Feeding & Nutrition of Horses & Livestock	3
AGSC 3410 Feeding and Nutrition Lab	1
AGSC 3500 Applied Reproduction in Livestock & Horses	3
AGSC 3510 Reproduction Lab	1
Practicum/Internship (4 hours)	
AGSC 1950 Agriculture Enterprise Practicum-Production	4
Production/Management Courses (8 hours)	

Courses are to be selected from those listed below. Students must select at least one combination production and same-species management course. Under special circumstances and with faculty advisor consent, students may fulfill the balance of the production/management requirement by substituting an agricultural science prefix course not listed below.

AGSC 3100 Beef Management	3
AGSC 2610 Beef Production Practices	2
AGSC 3200 Swine Management	3
AGSC 2600 Swine Production Practices	2
AGSC 3250 Sheep and Wool Management	3
AGSC 2620 Sheep Production Practices	2
AGSC 3350 Horse Science and Industry	3
AGSC 2630 Horse Production Practices	2
Crops/Range Courses (4 hours)	
AGSC 1110 Crop Production	3
AGSC 1120 Crops Lab	1
AGSC 3030 Forage Crops	3
AGSC 3040 Forages Lab	1
AGSC 3700 Principles of Irrigation	3
AGSC 3710 Irrigation Lab	1
RANG 3600 Range Management	3
RANG 3610 Range Lab	1
Total Credits	31

BS Degree in Biology with an Agricultural Science or Pre-veterinary Advisement Option: consult the biology section of the catalog for details on these options.

Note: Any course applied to the major with a grade below a C- must be retaken and a better grade achieved.

Family and Consumer Sciences Nutrition and Food Sciences Emphasis Bachelor of Arts/Bachelor of Sciences	
Effective July 1, 2004 the program of Family and Consumer Science moved to the College of Education http://www.suu.edu/ed/secondary/	
Course Number and Title	Credits
General Education Core (see page 105)	
Core Course Requirements	17-18
Knowledge Areas Requirements (must take ECD 1500, NFS 1020)	19
University Requirements	
BA Degree – Foreign Language/ASL Requirements (16 hours or proficiency test) BS Degree – Math or Science minimum requirement (12 hours)	
Family and Consumer Science Core Requirements (6 hours)	
FCS 2400 Marriage & Family Relations	3
FCS 3400 Consumer in American Society	3
Core Requirements (19 hours)	
NFS 2020 Nutrition in the Life Cycle	3
NFS 2200 Culinary Arts	1
NFS 2210 Culinary Arts Lab	1
NFS 3020 Nutrition as Related to Fitness and Sports	3

NFS 4020 Advanced Human Nutrition	3
NFS 4200 Food Science	3
NFS 4210 Food Science Lab	2
NFS 4480 Community Nutrition	3
Elective Courses (select a minimum of 18 hours)	
ACCT 2010 Accounting Principles	3
BIOL 1030* General Biology I	3
BIOL 1040 General Biology I Lab	1
BIOL 1050* General Biology II	3
BIOL 1060 General Biology II Lab	1
BIOL 2010* Human Physiology	3
BIOL 2020 Human Physiology Lab	1
BIOL 2110* Microbiology	3
BIOL 2120 Microbiology Lab	1
BIOL 3060 Genetics	3
BIOL 3070 Genetics Lab	1
BIOL 2210* Human Anatomy	3
BIOL 2220 Human Anatomy Lab	1
BIOL 3050 Biomedical Ethics	2
CHEM 1210*Chemical Principles I	4
CHEM 1220 Chemical Principles II	4
CHEM 1230 Chemical Principles I Lab	1
CHEM 1240 Chemical Principles II Lab	1
CHEM 2310 Organic Chemistry I	4
CHEM 2320 Organic Chemistry II	4
CHEM 2330 Organic Chemistry Lab	2
CHEM 4110 Biochemistry I	4
ECON 1010* Economics as a Social Science	3
or	
ECON 2010 Principles of Microeconomics	3
FCS 1000 Foundations of FCS	1
MATH 1040 Introduction to Statistics	4
PE 3070 Exercise Physiology	3
SOC 4100 Sociology of Health and Medicine	3
*These courses may satisfy GE requirements.	
Note: Students are strongly encouraged to consult their advisor before selecting coursework. Some courses are only taught one semester per year. Also, note that a grade below "C" will not be accepted in the major or minor courses.	
Free Electives (includes completing minor, & B.A. or B.S. requirement)	41
Total Credits, B.A. or B.S. degree (minimum)	120

Nutrition and Food Sciences	
Minor	
Course Number and Title	Credits
Option I (Nutrition Related) Requirements	
BIOL 2010 Human Physiology	3
BIOL 2020 Human Physiology Lab	1
CHEM 1110* Elementary Chemistry (or 1210)	3
CHEM 1120 Elementary BioOrganic Chemistry (or 1220)	5
CHEM 1130* Elementary Chemistry Lab (or 1230)	1
CHEM 1140 Elementary BioOrganic Chemistry Lab (or 1240)	1
NFS 1020* Scientific Foundations of Human Nutrition	3
NFS 2020 Nutrition in the Life Cycle	3
NFS 3020 Nutrition as Related to Fitness and Sports	3
NFS 4020 Advanced Human Nutrition	3
NFS 4480 Community Nutrition	3
*These courses may satisfy GE requirements.	
Option II (Food Science Related) Requirements	
BIOL 2110 Microbiology	3
BIOL 2120 Microbiology Laboratory	1
CHEM 1110* Elementary Chemistry (or 1210)	3
CHEM 1130* Elementary Chemistry Lab (or 1230)	1
CHEM 1120 Elementary BioOrganic Chemistry (or 1220)	5
CHEM 1140 Elementary BioOrganic Chemistry Lab (or 1240)	1
NFS 1020* Scientific Foundations of Human Nutrition	3
NFS 2020 Nutrition in the Life Cycle	3
NFS 2200 Culinary Arts	1
NFS 2210 Culinary Arts Lab	1
NFS 4200 Food Science	3
NFS 4210 Food Science Lab	2
*Pre-requisite course to be taken as general ed	
Note: Students are strongly encouraged to consult their advisor before selecting coursework. Some courses are only taught one semester per year. Also, note that a grade below "C" will not be accepted in the major or minor courses.	
Total Credits (Option I)	29
Total Credits (Option II)	27