ANSC - Animal Science

ANSC 100  Introduction to Animal Science: 3 Credits (3 Lec)
Introductory Animal Science includes basic principles of animal genetics, nutrition, live animal evaluation, reproduction, and their application to the production of beef and dairy cattle, sheep, swine, horses, and poultry.

ANSC 202  Livestock Feeding & Nutrition: 3 Credits (2 Lec, 1 Lab)
PREREQUISITE: ANSC 100 and placement in Math level 300 or above or C- or above in M021/M121Q, and sophomore standing or above. Nutrient composition and classification of feedstuffs, feeding recommendations, diet formulation, and ration balancing for various classes of livestock. Offered Fall

ANSC 205  Intro to Meat Evaluation: 2 Credits (2 Lab)
ANSC 215  Calving Management: 2 Credits (1 Lec, 2 Lab)
ANSC 222  Livestock in Sustain Systems: 3 Credits (3 Lec)
ANSC 232  Livestock Management - Sheep I: 1 Credits (2 Lab)
ANSC 234  Livestock Management - Beef I: 1 Credits (2 Lab)
ANSC 265  Anatomy and Physiology of Domestic Animals - Lecture: 3 Credits (3 Lec)
ANSC 266  Anatomy and Physiology of Domestic Animals - Lab: 1 Credits (1 Lab)
ANSC 290R  Undergraduate Research: 1-6 Credits (1-6 Other)
ANSC 291  Special Topics: 1-4 Credits (1-4 Lec)
ANSC 292  Independent Study: 1-3 Credits (1-3 Other)
ANSC 302  Livestock Evaluation: 2 Credits (2 Lab)
ANSC 305  Advanced Meat Evaluation: 2 Credits (2 Lec)
ANSC 308  Livestock Evaluation: 2 Credits (2 Lab)
ANSC 316  Meat Science: 4 Credits (3 Lec, 1 Lab)
ANSC 320  Animal Nutrition: 3 Credits (3 Lec)
ANSC 321  Field Experience: Livestock: 1 Credits (2 Lab)
ANSC 324  Livestock Management - Beef I: 1 Credits (2 Lab)
ANSC 325  Livestock Management - Sheep I: 1 Credits (2 Lab)
ANSC 326  Principles of Animal Breeding and Genetics: 3 Credits (3 Lec)
ANSC 327  Disease of Domestic Livestock: 3 Credits (3 Lec)
ANSC 337  Field Experience: Livestock: 1 Credits (2 Lab)
ANSC 348  Advanced Livestock Evaluation: 3 Credits (3 Lec)
ANSC 349R  Meat Processing: 3 Credits (2 Lec, 2 Lab)
ANSC 350  Advanced Meat Evaluation: 2 Credits (2 Lec)
ANSC 358  Livestock Evaluation: 2 Credits (2 Lab)
ANSC 416R  Meat Processing: 3 Credits (2 Lec, 2 Lab)
ANSC 408  Advanced Livestock Evaluation: 3 Credits (3 Lec)
ANSC 416R  Meat Processing: 3 Credits (2 Lec, 2 Lab)
ANSC 421 Assisted Reproduction Technologies w/ Lab: 4 Credits (2 Lec, 2 Lab)
PREREQUISITE: ANSC 321. Reproductive management programs applying physiological knowledge to increase meat and milk production in cattle. Experience in the techniques of artificial insemination and pregnancy evaluation in cattle.

ANSC 432R Sheep Management: 3 Credits (2 Lec, 2 Lab)
PREREQUISITE: ANSC 232 and ANSC 320 and ANSC 321
COREQUISITE: ANSC 232. Management of the ewe flock, nutrition, reproduction, economics, breeding, and health related to efficient sheep production will be discussed. Production preparation and wool marketing in U.S. and world markets and economics of Montana wool production will be covered.

ANSC 434R Beef Cattle Management: 4 Credits (2 Lec, 4 Lab)
PREREQUISITE: NRSM 101, NRSM 102 and ANSC 320. ANSC 321 and ANSC 322 are preferred. Integration of the principles of nutrition, genetics, physiology, range ecology, and economics into practical and profitable ranch management and business plans. Utilization of performance and financial records, budgeting, feed resource planning, marketing strategies, breeding plans, computer applications, and case studies.

ANSC 436 Professional Development in Beef Production Systems: 2 Credits (2 Lec)
PREREQUISITES: ANSC 100, ANSC 320, or ANSC 408. This course will allow for hands-on experiences in livestock operations. Students will directly interact with professionals and be exposed to topics such as economics, health care, management and marketing in the beef cattle industry.

ANSC 437 Professional Development in Beef Feedlot Systems: 2 Credits (1 Lec, 1 Lab)
PREREQUISITES: ANSC 100, ANSC 320 and/or ANSC 408
This course will allow for hands-on experiences in beef cattle operations, specifically the feeding and marketing for finished beef. Students will directly interact with industry professionals and be exposed to topics such as nutrition, health care, management and marketing in the beef cattle industry.

ANSC 490R Undergraduate Research: 1-6 Credits (1 Other)
PREREQUISITES: Consent of instructor and approval of department head. Directed research which may culminate in a research paper, journal article, or undergraduate thesis. May be repeated. Repeatable up to 12 credits.

ANSC 491 Special Topics: 1-4 Credits ()
PREREQUISITE: Course prerequisites as determined for each offering. Courses not required in any curriculum for which there is a particular one-time need, or given on a trial basis to determine acceptability and demand before requesting a regular course number. Repeatable up to 12 credits.

ANSC 492 Independent Study: 1-3 Credits (1-3 Other)
PREREQUISITE: Junior standing, consent of instructor and approval of department head. Directed research and study on an individual basis. Repeatable up to 6 credits.

ANSC 494 Seminar: 1 Credits (1 Other)
PREREQUISITE: Junior standing and as determined for each offering. Topics offered at the upper division level which are not covered in regular courses. Students participate in preparing and presenting discussion material. Repeatable up to 4 credits.

ANSC 498 Internship: 1-6 Credits (1-6 Other)
PREREQUISITE: ANSC 202, ANSC 222 and junior standing or above; Consent of instructor. An individualized assignment arranged with an agency, business, or other organization to provide guided experience in the field. Repeatable up to 6 credits.