



AGRICULTURE



COLLEGE OF AGRICULTURE

<<http://www.csupomona.edu/~agri>>

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The agri-food industry serves the State by generating food for the U.S. and the world. While less than two percent of California's population now lives and works on the farm, it produces food worth \$26.8 billion and over \$100 billion in processing, packaging and distribution of the food supply. Opportunities are tremendous for careers in national and international agri-food programs, especially for individuals with dual language skills. Agriculture graduates can expect challenging opportunities in agriculturally-related occupations in business, industry, specialized services, education, conservation, and recreation, as well as production. Additionally, the College offers challenging programs that will prepare graduates for careers in nutrition/dietetics and the apparel industry. These expanding careers provide opportunities for men and women with a broad spectrum of interests and abilities. Hundreds of careers, many relatively unknown a few years ago, are attracting men and women from both urban and rural communities.

Instruction in the College of Agriculture is offered in 12 majors and 11 options leading to the bachelor of science degree. There are five Master of Science options offered in Agricultural Science, Animal Science, Nutrition and Food Science, Plant Science, and Sports Nutrition.

Animal production flocks and herds are maintained for undergraduate instruction and graduate research programs.

Facilities on or near the campus make possible practical laboratories for the various majors. The university farm consists of fertile soils typical of the Southern California area with enough variation in soil type and climate to give students broad experience. Over 700 acres of university-owned land are available for pastures, crops, groves, and ornamental plantings.

To assure each student of occupational competence, the university provides an opportunity to learn the fundamental skills involved in the care, maintenance, and operation of equipment and facilities. All departments offer employment for student assistants.

The College of Agriculture is involved in a wide variety of continuing education programs. They range from workshops in equine management to cultural food classes, from agricultural leadership conferences, food distribution seminars, and pest management. Industry and agricultural faculty work cooperatively together in planning and presenting conferences to satisfy the needs of the agribusiness industry. A unique conference, Agricultural Business Management, has been presented for the past several years for Japanese supermarket operators on food distribution in the United States. Short courses are provided by the agricultural education faculty in the newly emerging technical areas. Faculty stand ready to assist industry, government and others in sponsoring programs to meet the needs of the community at large.

Because of the commitment of the College of Agriculture to contributing to the total lifestyle of handicapped persons, special education concerns are incorporated into appropriate courses within the College.

Gamma Sigma Delta, an honorary society in agriculture, is open to all students in agriculture. Information concerning requirements for membership can be obtained from the Dean's Office in the College of Agriculture.

ACADEMIC PROGRAMS

Majors

Agricultural Biology B.S.
Agricultural Science (Education) B.S.
Agronomy B.S.
with options in Crop Production and Crop Science
Animal Health Science B.S.
Animal Science B.S.
with options in Animal Industries/Business Management, Equine Industries track; Animal Industries/Business Management, Animal Agribusiness track; and Pre-Veterinary Science/Graduate School
Apparel Merchandising and Management B.S.
with options in Apparel Production and Fashion Retailing
Food Marketing and Agribusiness Management B.S.
Foods and Nutrition B.S.
with options in Dietetics, and Nutrition Science
Food Science and Technology B.S.
Horticulture B.S.
with options in Fruit Industries and Ornamental Horticulture
Landscape Irrigation Science B.S.
Soil Science B.S.

Minors

Agricultural Biology
Agricultural Business Management
Agronomy
Animal Science
Environmental Health Specialist
Fashion Merchandising
Foods and Nutrition
International Agricultural Business Management
Landscape Irrigation Design
Ornamental Horticulture
Pest Management
Soil Science

Certificates

Landscape Irrigation Design

Credentials

Agricultural Specialist

Master of Science in Agriculture

with options in Agricultural Science, Animal Science, Nutrition and Food Science, Plant Science, Sports Nutrition, Nutrition and International Development, and Irrigation Science

DEPARTMENTS

Dean's Office
Building 2, Room 216
(909) 869-2200
(909) 869-4454 and 869-4074 fax
(888) 2DAYS AG (toll free)
E-mail: agriculture@csupomona.edu
<<http://www.csupomona.edu/~agri>>

Graduate Programs
Building 2, Room 210
(909) 869-2095
Shoumo Mitra, College Graduate Programs Coordinator

Development Office
Building 2, Room 201A
(909) 869-5390

Recruitment Office
Building 2, Room 114
(909) 869-2869
Rhonda Ostrowski, Recruitment Coordinator

Animal and Veterinary Sciences
Building 2, Room 123
(909) 869-2216
Edward S. Fonda, Chair

Apparel Merchandising and Management
Building 45, Room 104
(909) 869-3377
Betty K. Tracy, Chair

Food Marketing and Agribusiness Management/Agricultural Education
Building 2, Room 215
(909) 869-2212
Arthur F. Parker, Chair
Flint Freeman, Program Coordinator, Agricultural Education

Human Nutrition and Food Science
Building 7, Room 110
(909) 869-2226
Douglas Lewis, Chair and Graduate Coordinator

Horticulture, Plant and Soil Sciences
Building 2, Room 209
(909) 869-2214
Dan Hostetler, Chair

CENTERS

AGRIscapes

AGRIscapes is an education and demonstration center devoted to food, agriculture, and the urban environment. The Farm Store at Kellogg Ranch serves as the major marketing outlet for Cal Poly Pomona produced fruits, vegetables, nursery products and meats. This 40-acre complex provides educational opportunities for students within the College of Agriculture in the areas of marketing, production, merchandising and promotion of agricultural products. It also provides the campus and surrounding community with a valuable educational tool to learn about agricultural products and their impact on daily lives.

Apparel Technology and Research Center (ATRC)

The Apparel Technology and Research Center (ATRC) provides outreach services to the apparel and sewn industry. The Center offers resource information, on-line education, consulting and referral services for technical manufacturing processes, apparel enterprise operation, sourcing, etc. through the ATRC website <<http://www.atrc.age.csupomona.edu>> The ATRC is a self-supporting center funded by industry.

Center for Turf, Irrigation and Landscape Technology (CTILT)

CTILT provides a focal point for teaching, research and testing, and industry outreach in the areas of turfgrass, ornamental plant materials, landscape irrigation technology, water management, landscape operations, sports turf and golf course management. Industry sponsored research projects on irrigation system component development, PVC pipe systems, WICK irrigation, water management, and fertilizer trials are on going. Industry sponsored short courses on landscape irrigation design, water management and landscape management are offered.

Equine Research Center

The Equine Research Center, founded in 1980, complements the programs of the W.K. Kellogg Arabian Horse Center. The Research Center, unlike the Kellogg Center, deals with all horse breeds and not only the Arabian. The Research Center conducts investigations in the areas of equine nutrition, physiology, and management. The Research Center is a self-supported center funded through private donations with the major contributor being the Oak Tree Racing Association.

Raymond Burr Orchid Collection

The collection consists of over 50,000 specimens of orchids, primarily of the *Cattleya* alliance, housed in the Horticulture Department nursery facilities. Primarily used for teaching and research purposes in horticulture courses, the orchids are used for instruction in propagation, including plant breeding. The collection is also utilized by community groups interested in orchid culture, and for continuing education.

W.K. Kellogg Arabian Horse Center

The Center continues the tradition of the Kellogg Ranch, which has been one of the world's outstanding Arabian horse breeding farms, perpetuating the Arabian and making valuable blood lines available to the public. The Arabians are utilized in the animal science courses related to the ever-expanding field of light horse production, research and training. Public performances are given on the first Sunday of the month, October through June, at 2p.m. In July 1989, the University established an equine outreach program to serve the interest of all breeds and horse audiences. The primary objective of this program was to develop educational opportunities and programs that would address the needs and challenges of the horse industry.

Responsibilities of the equine educational program include providing educational programs to the horse public and addressing the specialized needs of the commercial equine industry. Programs are also developed to meet the needs of specialized clientele.

SPECIAL PROGRAMS

Ag Recruitment

The College of Agriculture has developed an ongoing outreach program for prospective students from both high schools and community colleges. Students, faculty and staff regularly visit southern California schools to talk to students, parents and teachers about attending college, studying a wide range of programs offered by the College and attending Cal Poly Pomona. Our Ag Recruitment Office also provides campus tours and pre-admission counseling, as well as serving as a contact point for new and prospective students. For assistance, please call Ag Recruitment at (909) 869-2869.

Agricultural Educational Enhancement Services (AGREES)

AGREES is a college-based program designed to improve the retention and graduation rate of students enrolled in the College of Agriculture. AGREES provides faculty and peer interaction as well as a variety of support services to assist students in their academic pursuits at Cal Poly Pomona.

Agricultural Research Initiative (ARI)

The College of Agriculture is an active participant in the State's Agricultural Research Initiative (ARI). The program provides public funds that are matched "dollar for dollar" with industry and governmental agency resources to support food and agricultural research. Using university facilities, the faculty, technical staff, and students are able to conduct funded research targeted to improve the economic efficiency, productivity, profitability, and sustainability of California agriculture and allied industries.

California Agricultural Leadership Program

Cal Poly Pomona, through the College of Agriculture, is one of four universities in the state which participate in the California Agricultural Leadership Program. Under the auspices of the Agricultural Education Foundation, the Program consists of a series of seminars and travel experiences designed to broaden the perspectives of selected mid-career agricultural professionals who have demonstrated leadership potential. Participants complete the program with a greater capacity to accept leadership responsibility in any part of society. For more information, contact the Dean of the College of Agriculture.

Cooperative Education

The College of Agriculture commenced a cooperative education program with industry, business and government during the fall quarter, 1978. This program is designed to provide alternating periods of full-time study and full-time work. It is expected that each student in the co-op education program will spend a total of four quarters over a three-year period gaining work experience. For these four quarters of experience the student will receive 16 units of academic credit.

The co-op education program will:

1. Provide the opportunity for the student to gain experience in agri-food, agribusiness, agricultural production and/or government. This experience should stimulate the student's interest in those areas of academic instruction that relate to the newly acquired experience.
2. Provide students with the opportunity to evaluate alternative careers.
3. Provide an opportunity for students to earn a salary which will enable them to attend school full-time during alternating quarters.
4. Provide an opportunity for prospective employers to get acquainted with co-op students.

More information may be obtained from the Office of the Dean of Agriculture and/or the University's Career Center.

Interdisciplinary General Education (IGE)

Students majoring in the various programs in Agriculture are encouraged to take part of their General Education requirements through IGE. This IGE program is specially designed to meet the needs of Agriculture students particularly in the areas of writing, critical thinking, humanities and the social sciences.

Student Enterprise Projects

Students in the College of Agriculture are provided an opportunity to learn the interrelated skills involved in the production of a crop or animal project by means of the Student Enterprise Project experience. This supervised work program allows the student to utilize College of Agriculture facilities and equipment, along with financing provided through the Cal Poly Pomona Foundation. All aspects of project design, initiation and completion are developed by the student in consultation with the supervising faculty member. In addition to valuable experiential learning, the student is able to share in the profits generated by the project. Interested students should see their department chair for further information.

STUDENT ORGANIZATIONS AND ACTIVITIES

Students in the College of Agriculture have the opportunity to become involved with many different types of student organizations, whether it be for a specific major or for a team that competes intercollegiately. Organizations offer students the opportunity to meet informally with students and faculty outside of the class room and to network with alumni and industry representatives. Students are encouraged to

broaden their college experience by joining one of the following student organizations: Ag Ambassadors, Agricultural Biology Club, Agricultural Council, Agricultural Education Club, Agricultural Engineering Club, Animal Health Science and Technology Association, Animal Science Academic Quadrathlon Team, Apparel Merchandising & Management Association, Block and Bridle, Equine Drill Team, Foods and Nutrition Forum, Intercollegiate Equestrian Team, Landscape Irrigation Science Club, Crops, Livestock, and Soils Judging Teams, Livestock Show Teams, Los Rancheros, Los Robles, National Agri-Marketing Association, Phi, Upsilon Omicron, Pre-Vet Club and Rodeo Club. In addition to student organizations, there are many opportunities for students to work or volunteer for the farm, livestock units, nursery, farm store, and horse center.

College of Agriculture Orientation Proficiency

All students majoring in academic programs offered by the College of Agriculture must be acquainted with program opportunities, academic skills and proficiencies, and knowledge of academic support entities which are necessary for a successful college career. All new students entering the College of Agriculture can demonstrate these abilities by either completing AG 100 or by having completed 36 quarter units, prior to admission, of college level course work from an accredited college or university. New students entering the College of Agriculture with less than 36 quarter units completed, must enroll in AG 100 within three quarters of college residency. New students are encouraged to take AG 100 their first quarter of residency.

COURSE DESCRIPTIONS

AG 100 Orientation to the College of Agriculture (1)

An orientation course to acquaint students with the academic opportunities within the College of Agriculture and in the individual majors. Strategies to assist students with the successful completion of their college career will be introduced. Resources available to students both on and off campus will be reviewed. Open to non-majors. 1 lecture. Graded only on a credit/no credit basis.

AG 101 Agriculture and the Modern World (4)

An introduction to the history of modern agriculture, its integration into social, economic and political institutions, the biological systems of which it is a part, the causes and impact of world hunger, and the implications of future changes and innovations in the production of food and fiber. The course will emphasize critical analysis of current agriculture and food issues. 4 lectures. Open to all majors. Required of all agriculture majors.

AG 128/128L Computer Applications in Agriculture (2/1)

A course requiring the student to utilize computer applications such as word processing, spreadsheet, database management systems, presentation managers, and communications to solve problems and increase productivity in their professional career. The transfer of data between applications and computer platforms will be explored. The students will learn to search the Internet for information and use e-mail for communication. 2 lectures, 1 three-hour laboratory. Concurrent enrollment required.

AG 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AG 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AG 401 Ethical Issues in Food, Agricultural, and Apparel Industries (4)

Socio-economic and scientific issues in the Food, Agricultural, and Apparel Systems within a framework of moral philosophy and ethical reasoning. Analysis of topics in biotechnology in agricultural production and food processing, intellectual and physical property rights in a market based economy, human nutrition problems, the treatment of animals and the environment, worker rights in a global food and apparel marketplace, and America's role in reducing world hunger and malnutrition. 4 hours lecture/discussion. Fulfills GE Area C4 or D4. Prerequisites: Completion of GE Area A and sub-areas C2, C3, D2, and D3.

AG 464 Development of Leadership Skills (3)

The exploration of professional growth and leadership development in the context of food and agriculture careers. 2 seminar-discussions. Prerequisite: senior standing.

AG 470, 471, 472, 473 Cooperative Education (2-4) (2-4) (2-4) (2-4)

On-the-job experience for all majors in the College of Agriculture. Students alternate one or more quarters of full-time studies in their major with an equal number of quarters of relevant full-time work for pay. Prerequisite: consent of instructor and junior standing. (Courses must be taken in ascending sequence.)

AG/BUS/EGR/SCI 481, 482 Project Design Principles and Applications (2) (2)

Selection and completion of scientific/technological synthesis application project under faculty supervision. Multidisciplinary team project. Projects which graduates solve in discipline of practice. Both formal written and oral reports. Minimum time commitment: 120 hours. Prerequisites: One GE course from each of the following Sub-areas: A1, A2, A3 and B1, B2, B3 and upper division standing. GE Synthesis course for Sub-area B4.

AG/EGR/SCI 484 Science and Technology Seminar (4)

Issues to be explored will include, but not be limited to: the impact of science and technology on civilization and human values; ecological issues; history of science and technology; scientific method and reasoning; health and diseases; medical technology and its ethical implications; general systems theory and its application. Prerequisites: One GE course from each of the following Sub-areas: A1, A2, A3 and B1, B2, B3. GE Synthesis course for Sub-area B4.



AGRICULTURAL BIOLOGY

<<http://www.csupomona.edu/~horpss>>

Daniel Hostetler, Chair, Horticulture/Plant and Soil Science
 Gregory Partida, Coordinator, Agricultural Biology

Richard S. Kaae
 Lester C. Young

This major will be combined with Agronomy, Horticulture, Landscape Irrigation Science, and Soil Science into a Bachelor of Science in Plant Science during the 2007-08 academic year. Please check with the Plant Science Department Office for further information.

Agricultural Biology combines the areas of agriculture, technology, and biological sciences. Protection of food, plants, animals and humans is emphasized through the management of the environment and its organisms. Agricultural biologists are involved in programs of protection that are environmentally compatible and socially responsible. These programs include the management of populations of insects, mites, nematodes, plant diseases, weeds, vertebrate pests and environmentally hazardous materials.

Professional careers with county, state and federal Departments of Agriculture, Public Health Services and allied governmental agencies protecting and promoting agriculture, consumer services and environmental protection are very challenging and rewarding. Positions in sales, advisory services, and consultants with numerous pest management and related commercial organizations, agricultural production enterprises, and international and domestic public health service organizations are available. Research, teaching and graduate studies are other interesting pursuits.

A new area of emphasis is Environmental Health Science. Health sanitarians play an important role in the administration and regulatory enforcement of environmental and public health laws. Some activities environmental health professionals are involved in include:

- Drinking water sanitation and enforcement
- Vector control and public health concerns
- Prevention of atmospheric pollution
- Sanitation in production of meat, milk, and foods
- Hazardous and toxic substance control
- Housing and institutional sanitation
- Solid and liquid waste management
- Review of legislation regarding environmental health

The marketing of agricultural products presents many opportunities for individuals with a knowledge of quality standards, environmental factors, and organisms affecting food, fiber and health.

Summer employment, cooperative education placement, and internships are encouraged because they provide both valuable experience and income for students.

Opportunities are expanding and are abundant for graduates. There is an increased demand for qualified graduates because of growing public awareness of environmental, consumer and public health issues. Many governmental agencies are recruiting qualified individuals. In addition to the development of knowledge necessary for occupational proficiencies, this program emphasizes sources of information. This enables the graduate to increase professional competence and to cope with the constantly growing volume of new information. Thus graduates are prepared for immediate employment in a wide range of positions and are prepared to enhance their careers after graduation.

A recent survey of alumni indicates that careers are plentiful. A recent graduate can expect a starting salary in the \$25-\$30,000 range and reach \$60-70,000 within 10 years.

PEST MANAGEMENT AND AGRICULTURAL BIOLOGY MINORS

The Pest Management minor combines key courses in order to prepare students for the many careers which partially encompass areas of pest control. This minor is ideally suited to those majoring in Food Marketing and Agribusiness, Agronomy, Animal Science, and Fruit Industries. The Agricultural Biology minor is especially suited to individuals majoring in Biology or many areas of agriculture, and to those interested in working in careers with the county, state or federal departments of agriculture dealing with consumer and environmental protection.

ENVIRONMENTAL HEALTH SPECIALIST MINOR

The Environmental Health Specialist Minor is an interdisciplinary program which may be pursued by majors in any field. Its purpose is to prepare students for careers in Environmental Health by meeting the standards for the state internship program. State-employed specialists enforce and administer laws governing water, food, and air contamination, noise, land use planning, occupational health hazards, and animal vectors of disease. The minor is particularly suitable for students majoring in Biology.

A full description of the minor is in the "University Programs" section of this catalog.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Orientation to the College of Agriculture	AG	100	(1)
Agriculture and the Modern World	AG	101	(4)
Ethical Issues in Food, Agricultural and Apparel Industries	AG	401	(4)
Introduction to Arthropods	AGB	165/165L	(4)
Environmental Toxicology	AGB	411	(4)
Senior Project	AGB	461	(2)
Senior Project	AGB	462	(2)
Undergraduate Seminar	HPS	463	(2)
Weeds and Weed Control	AGB	330/330L	(4)
Crop Ecology	AGR	401	(4)
Plant Structures and Functions	BOT	124/124L	(5)
Plant Pathology	BOT	323/323L	(4)
Basic Soil Science	SS	231/231L	(4)
Agricultural Insect Pests	AGB	228/228L	(4)
Pesticide and Hazardous Material Laws	AGB	301	(3)
Integrated Pest Management	AGB	231	(3)
Vertebrate Pest Management	AGB	323/323L	(4)
Produce Quality and Protection	AGB	325/325L	(3)
or Post Harvest Physiology	AGR	351/351L	(4)
Invertebrate Vector Control	AGB	342/342L	(4)
Immature Insects	AGB	455/455L	(3)

SUPPORT COURSES

Required of all students

Internship	AGB	441	(3)
Internship	AGB	442	(3)
College Chemistry	CHM	122	(3)
College Chemistry Laboratory	CHM	122L	(1)
Statistics with Applications	STA	120	(4)
Directed Electives			(42)

Students majoring in Agricultural Biology must complete 42 units of directed electives (listed on the reverse side of the curriculum sheet) by selecting a career emphasis track in Agricultural Biology or Environmental Health. Students are encouraged to work closely with their advisors when selecting these career tracks.

GENERAL EDUCATION COURSES

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. See the list of approved courses under General Education Requirements, Areas A through E.

Area A:

- 1. Select one course (4)
- 2. Select one course (4)
- 3. Select one course (4)

Area B:

- 1. Select one course (4)
- 2. College Chemistry CHM 121 (3)
College Chemistry Laboratory CHM 121L (1)
- 3. Basic Biology BIO 115/115L (5)
- 4. Select one course (4)

Area C:

- 1. Select one course (4)
- 2. Select one course (4)
- 3. Select one course (4)
- 4. Select one course (4)

Area D:

- 1. United States History HST 202 (4)
and Introduction to American Government PLS 201 (4)
- 2. Select one course (4)
- 3. Select one course (4)
- 4. Select one course (4)

Area E:

- Select one course (4)

PEST MANAGEMENT MINOR – 26 units required

- Introduction to Arthropods AGB 165/165L (4)
- Agricultural Insect Pests AGB 228/228L (4)
- Integrated Pest Management AGB 231 (3)
- Pesticide and Hazmat Laws AGB 301 (3)

Select three courses from the following list:

- Vertebrate Pest Management AGB 323/323L (4)
- Invertebrate Vector Control AGB 342/342L (4)
- Biological Control AGB 403/403L (4)
- Weeds and Weed Control AGR 330/330L (4)

AGRICULTURAL BIOLOGY MINOR – 25 units required

- Plant Identification AGB 224/224L (4)
- Integrated Pest Management AGB 231 (3)
- Pesticide and Hazardous Material Laws AGB 301 (3)
- Exclusion/Detection of Pests AGB 322/322L (4)
- Vertebrate Pest Management AGB 323/323L (4)
- Produce Quality and Protection AGB 325/325L (3)

Select one course from the following list:

- Agricultural Insect Pests AGB 228/228L (4)
- Weeds and Weed Control AGR 330/330L (4)
- Crop Diseases AGR 421/421L (4)
- Fruit and Vegetable Standards AGB 426/426L (4)

COURSE DESCRIPTIONS

All courses offered in Agricultural Biology may be taken on a CR/NC basis except for students who are majors or minors. AGB 165 may not be taken on a CR/NC basis.

AGB 165/165L Introduction to Arthropods (3/1)

Arthropods and certain relatives affecting food, plants, animals, humans and their buildings. Emphasizing insects, mites, ticks, spiders, snails, and slugs; their morphological and phylogenetic relationships; habits and habitats; important characteristics affecting the well-being of human beings. 3 lectures, 1 three-hour laboratory. Corequisite: AGB 165/165L.

AGB 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AGB 228/228L Agricultural Insect Pests (3/1)

Recognition and distribution of important insects and mites attacking agricultural crops such as the major field, cereal, and truck crops, and citrus, avocados, deciduous fruit, small fruit, berries, grapes and nut trees. Host preference and identification of damage to plant parts. Seasonal history, habits and problems relating to pest management programs. 3 lectures, 1 three-hour laboratory. Prerequisite: AGB 165/165L or equivalent. Corequisites: AGB 228/228L.

AGB 231 Integrated Pest Management (3)

Concepts of pest management in agricultural, industrial, urban and structural situations. Pesticide categorization, toxicology, safety and formulation. Mechanical, physical, cultural and biological control in pest management systems. 3 lectures.

AGB 299/299L/299A Special Topics for Lower Division Students (1-4)/(1-4)/(1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Corequisites: AGB 299/299L/299A individually or in combination.

AGB 300 Insects and Civilization (4)

An analysis of arthropods and their influence on life, ranging from everyday events to how they have changed the history of the world. Selected topics include the importance of insects in modern and ancient medicine, cultures of the world, myths, vectoring diseases, products, food and clothing production and storage, ecosystems of the world and as a source of annoyance to humans. Pros and cons of pesticide use. Four hours lecture-discussion. Open to all majors. Prerequisites: One GE course from each of the following Sub-areas: A1, A2, A3 and B1, B2, B3. Fulfills GE Synthesis sub-area B4.

AGB 301 Pesticide and Hazardous Material Laws (3)

Federal and California laws and regulations affecting individuals, corporations, and agencies providing for the public health, safety and welfare; and protecting the environment including our natural resources. Emphasis on hazardous materials, ground water protection, pesticides, and pest control laws and regulations. Pesticide safety included. Function and structure of pertinent federal, state and county agencies and their enforcement practices as they relate to agribusiness, public health and pest control operations, including case studies. 3 one-hour lectures.

AGB 323/323L Vertebrate Pest Management (3/1)

Diagnosis, analysis and management of vertebrate pest damage in plant and animal production settings. Identification, biology, and ecology of vertebrate pests (small animals and birds to large predators). Evaluation of damage, control measures, non-target wildlife hazards and computer modeling. Program development and laws and regulations. 3 lectures, 1 three-hour laboratory. Corequisites: AGB 323/323L.

AGB 336/336L Bee Science (2/1)

Care, management, and manipulation of bees. Practical application of principles for effective establishment and maintenance of apiaries. Pollination and value of bees to agriculture. Recognition and control of bee diseases. Laws and regulations pertaining to beekeeping. 2 lectures, 1 three-hour laboratory. Corequisites: AGB 336/336L.

AGB 342/342L Invertebrate Vector Control (3/1)

Major invertebrate pests attacking man, animals, and stored products; recognition of stages and damage; life histories and means of control; related laws and regulations. 3 lectures, 1 three-hour laboratory. Prerequisite: AGB 165 or equivalent. Corequisites: AGB 342/342L.

AGB 377/377L Insect Population Ecology (2/1)

The study of pest populations in crop ecosystems in relation to chemical, biological, cultural, physical, and integrated control practices. Relationships among host, pest population, related biotic agents, soil, climate and management practices. 2 lectures, 1 three-hour laboratory. Corequisites: AGB 377/377L.

AGB 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AGB 401/401L Field Entomology (2/2)

Collection, classification and study of insects and other arthropods from ecological zones, animals, crop plants, or other habitat situations. 2 lectures, 2 three-hour laboratories. Prerequisite: AGB 165. Corequisites: AGB 401/401L.

AGB 403/403L Biological Control (3/1)

Natural and induced control of insect, mite, and weed pests using agents other than toxicants; collection, production and liberation of control agents; habits and identification of major groups of parasites and predators; recent developments in pest inhibition. 3 lectures, 1 three-hour laboratory. Prerequisite: AGB 165/165L. Corequisites: AGB 403/403L.

AGB 411 Environmental Toxicology (4)

Survey and analyses of the effects of civilization on the environment. Emphasis will be placed on the effects of agriculture and other forms of commerce on food, water, air and soil. 4 lecture discussions. Prerequisite: SS 231/231L and senior standing.

AGB 424/424L Pest Control Methodology (2/1)

Summation of entomology courses through field observation and analysis of pest levels leading to written recommendations for control. Weekly field trips to agricultural areas required with written reports on trips. 2 lectures, 1 three-hour laboratory. Prerequisite: AGB 165/165L and AGB 231, senior standing. Corequisites: AGB 424/424L.

AGB 441, 442 Internship in Agricultural Biology (1-3) (1-3)

On the job experience with public and private agencies for advanced students. Professional-type experience new to the student so that a valuable contribution toward career development results. Written and oral reports necessary. Approval before enrolling required. Each course can be repeated for a total of 12 units. Prerequisite: junior standing.

AGB 455/455L Immature Insects (1/2)

The identification of immature arthropods through analysis and interpretation of dichotomous keys. Emphasis on those orders of insects with complete metamorphosis. 1 lecture/analysis, 2 three-hour laboratories. Prerequisite: AGB 165/165L. Corequisites: AGB 455/455L.

AGB 461, 462 Senior Project (2) (2)

Selection and completion of a project under faculty supervision. Projects typical of problems which graduates must solve in their fields of employment. Project results are presented in a formal report. Minimum 120 hours total time. Prerequisite: junior standing.

AGB 499/499L/499A Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Corequisites: AGB 499/499L/499A individually or in combination. Prerequisite: junior standing.

HPS 463 Undergraduate Seminar (2)

Critical reviews of contemporary research in the field of Agricultural Biology. The student will analyze, critique and advocate by inductive and deductive methods, that inferences in contemporary literature are based on fact or a logical, unambiguous extension of fact. Oral reports of literature and senior projects are required. Prerequisite: senior standing, passing score on GWT, AGB 462.

AGRICULTURAL EDUCATION

<<http://www.csupomona.edu/~fmamaged>>

Flint Freeman, Coordinator, Agricultural Education
 Flint Freeman, Graduate Coordinator, M.S. in Agriculture, Agricultural Science Option

The primary function of the Agricultural Education Program is the preparation of teachers of agricultural education for the public secondary schools of California. Specialized preprofessional and professional courses are offered for undergraduate and graduate (fifth year) students. Technological, scientific, and broad general education course work for agriculture teaching candidates is offered throughout the College of Agriculture and other Colleges including the College of Education and Integrative Studies.

Students with an interest in becoming agriculture teachers are advised to enroll in the agricultural science major and obtain a B.S. degree, or they may complete a B.S. degree in one of the other approved majors in the College of Agriculture. Agricultural Science majors and all students who wish teacher certification are required to show competency in four areas of agriculture. This can be accomplished by completing the subject matter program in agriculture or receiving a passing score on the SSAT in Agriculture.

In addition to coursework in four areas of agriculture, students who plan to teach agriculture must have two years of practical experience in agriculture and must complete an Agricultural Specialist Credential. The Agricultural Specialist Credential requires a minimum of 45 additional units beyond the B.S. degree. Some of the graduate work may be applied towards a Master of Science in Agriculture, Agricultural Science option.

Enrollment in a Single Subjects Credential program is required in order to qualify for student teaching. Candidates for the Single Subjects teaching credential who are not agricultural science majors are advised to wisely use the electives available in their major in order to complete required teaching credential courses which are not normally specified in their undergraduate major. Because of the wide range of variables involved, all candidates for teaching certification are urged to consult the Agricultural Education Program as early as possible in their college careers.

For students wishing to obtain a Master of Science in Agriculture, such a degree has been approved with an option in Agricultural Science.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major. Students interested in teaching should see the Teacher Preparation section for additional secondary education requirements.

Orientation to the College of Agriculture	AG	100	(1)
Agriculture and the Modern World	AG	101	(4)
Development of Leadership Skills	AG	464	(3)
Agronomic Practices	AGR	120/120L	(4)
Development of Competitive Activities	AGS	250	(2)
Introduction to Agricultural Education Programs	AGS	300	(3)
Agriculture Skills and Facilities	AGS	420/420A	(3)
Field Experiences in Agriculture Education	AGS	441	(4)
Senior Project	AGS	461	(2)
Senior Project	AGS	462	(2)
Feeds and Feeding	AVS	101/101L	(4)
Animal Science I	AVS	112	(4)
Animal Science I Laboratory	AVS	114	(1)

Animal Science II	AVS	113	(4)
Animal Science II Laboratory	AVS	115	(1)
Companion Animal Care	AVS	128	(4)
Principles of Market Animal Evaluation	AVS 240/240L	(2/1)	
Accounting for Agribusiness	FMA	324	(4)
Agribusiness Enterprise Management	FMA	328	(4)
Horticulture Principles and Practices	HOR	131/131L	(4)
Basic Soil Science	SS	231/231L	(4)

Select 11 units from LIS, AE courses (11)

Select 3 courses from among the following (10-12 units):

Pesticides and Hazardous Materials Laws	AGB	301	(3)
Weeds and Weed Control	AGR	330/330L	(3)
Crop Ecology	AGR	401	(4)
Environmentally Sustainable Agriculture	AGR	437/437L	(4)
Greenhouse Management	HOR	323/323L	(4)
Landscape Management	HOR	443/443L	(4)

Select 2 courses from among the following (7-8 units):

Introduction to Arthropods	AGB	165/165L	(4)
Cullinary Produce Technology	AGR	222	(4)
Vegetable Crop Systems	AGR	226/226L	(4)
Introduction to Fruit Science	FI	101/101L	(4)
Plant Propagation	HOR	132/132L	(3)

SUPPORT AND ELECTIVE COURSES

Required of all students

Secondary School Health Education	KIN	442	(3)
Fundamentals of Physics	PHY	102	(4)
Unrestricted Electives			(11)

GENERAL EDUCATION COURSES

(Required of all students)

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specific courses are stated below, see the list of approved courses under General Education Requirements, Areas A through E.

Area A:

1. Freshman English 1	ENG	104	(4)
2. Public Speaking	COM	100	(4)
3. Critical Thinking	PHL	202	(4)

Area B:

1. Statistics	STA	120	(4)
2. College Chemistry	CHM	121	(3)
and College Chemistry/Lab	CHM	121L	(1)
3. Basic Biology	BIO	115/L	(5)
4. Select one course from approved list			(4)

Area C:

1. History of Garden Art	HOR	214	(4)
2. Ethics	PHL	204	(4)
3. Elementary Spanish	FL	151	(4)
4. Select one course from approved list			(4)

Area 4:

1. Introduction to American Government	PLS	201	(4)
and United States History	HST	202	(4)
2. Global Resources for Food	IA	101	(4)
or United States History	HST	201	(4)
3. Culture, People, and Dress	AMM	108	(4)
4. Ethical Issues in Food, Agricultural, and Apparel Industries	AG	401	(4)

Area E:

General Psychology	PSY	201	(4)
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SINGLE SUBJECTS TEACHING CREDENTIAL**Subject Matter Program**

Those qualifying for a credential through course work rather than the SSAT must complete the following:

- 18 units in Animal and/or Veterinary Science
- 18 units in Agricultural Mechanics, Agricultural Engineering, or Landscape Irrigation.
- 8 units in Agricultural Business Management and/or Farm Management/ Agricultural Economics
- 26 units in a combination of courses in Agronomy, Plant Science, Soils, and Ornamental Horticulture, and Agricultural Biology.

Students who are Agricultural Science majors automatically meet this requirement as a part of their degree requirements.

Others should consult with the Agricultural Education Coordinator. In addition to a B.S. in Agriculture, students preparing to student teach must complete requirements for the Single Subjects Credential. The courses to be taken are required of all teaching credential candidates regardless of subject matter area.

A minimum of 45 graduate credit units are required for the Single Subject Credential. A complete listing of these courses may be obtained from the Teacher Education Department.

AGRICULTURAL SPECIALIST CREDENTIAL

In addition to a B.S. in Agriculture, students preparing to teach agriculture must complete the requirements for the single subjects credential and the requirements for the Agricultural Specialist Credential. The courses include:

Introduction to Agricultural Education Programs	AGS	300	(3)
Special Study	AGS	400	(2)
Agriculture Skills and Facilities	AGS 420/420A	(3)	
Program Planning and Development	AGS	430	(3)
Teaching Methods in Agriculture	AGS	440	(4)
Early Field Experience in AGS. Ed	AGS	441	(4)
Youth and Adult Leadership Programs	AGS 505/505A	(3)	

Students are also required to have a concentration of 27 units, including 9 upper division, in one area of agriculture. This is generally completed as an undergraduate. A minimum of two years of verified work experience in agriculture is also required. A total of 45 graduate credit units are required for the Agricultural Specialist Credential.

Students may complete the requirements for both the Single Subject and the Agricultural Specialist Credentials concurrently. A limited number of courses may be taken at the undergraduate level. Students should consult with the Agricultural Education program coordinator prior to enrolling in any courses to be used for credentialing purposes.

Courses in Related Agriculture**AGS 250 Development of Competitive Agricultural Activities (2)**

The philosophy and development of competitive activities for students of agriculture. Selection of contest officials, development of contest patterns, scoring of placing cards, and publications of results. Use of the California Curricular Code. Practical application of this class will occur with the operation of Agriculture Field Day. 2 lectures.

AGS 299/299A/299L Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Prerequisite: permission of instructor.

AGS 300 Introduction to Agricultural Education Programs (3)

Overview of agriculture programs including goals and purposes. Qualifications essential to success in agricultural education. Programs of studies to meet requirements for instruction in agriculture. 3 lecture discussions.

AGS 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AGS 420/420A Agriculture Skills and Facilities (2/1)

Development, operation, and management of agriculture facilities. Skills necessary for classroom, laboratory, and school farm instruction in agricultural education will be demonstrated. Emphasis will be on facility management and individual skills development and assessments. 2 lectures, 1 activity. Concurrent enrollment required.

AGS 430 Program Planning and Development (3)

Study of career opportunities in agriculture. Program development in such areas as the Future Farmers of America, and other youth groups. Supervised practice including cooperative work experience in agriculture. Development of up-to-date approaches in an integrated program. Operating policies and procedures. 3 lectures/problem-solving.

AGS 440/440A Procedures in Agricultural Education (2/2)

Approaches to the learning process and development of daily and unit plans as well as the utilization of resources. Class demonstration in teaching procedures with emphasis being given to J.I.T., micro-teaching, and the development of pedagogical skills including development analysis and evaluation. 2 lectures, 2 activity periods. Concurrent enrollment required.

AGS 441 Field Experiences in Agricultural Education (4)

An overview of Agricultural Education in the public schools. Professional type experience new to the student so that a valuable contribution toward career development results. Supervised, focused observation/participation at the secondary school level. Written reports necessary.

AGS 450/450A Field Practices and Supervision (1/2)

Organization and implementation of an instructional program in agricultural education. Field application of Future Farmers of America, supervised practice, and classroom instruction. 1 lecture, 2 activity. Concurrent enrollment required.

AGS 461, 462 Senior Project (2) (2)

Selection and completion of a project under faculty supervision. Projects typical of problems which graduates must solve in their fields of employment. Project results are presented in a formal report. Minimum 120 hours total.

AGS 499/499A/499L Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, or a combination of both. Graduate courses are listed in the graduate section of this catalog. Prerequisite: permission of instructor.



AGRICULTURAL ENGINEERING

<<http://www.csupomona.edu/~lis>>

Eudell Vis, Chair
Ramesh Kumar

Cal Poly Pomona offers a strong emphasis in landscape irrigation design and water management. This department is at the forefront in the application of new technology in automated irrigation systems and innovative methods of irrigation water management. Refer to the Landscape Irrigation Science degree for curriculum requirements.

The courses in this section are core, support, or elective courses for the Landscape Irrigation major and other related programs.

COURSE DESCRIPTIONS

AE 124/124L Landscape Construction (2/1)

Theory and application of hardscape materials used in the landscaping industry. Techniques and safety using common tools in the construction of decks, enclosed wooden structures, and concrete surfaces. Uses of lighting, masonry, irrigation, plumbing equipment, and plastics. 2 lectures/problem-solving and 1 three-hour laboratory. Concurrent enrollment required.

AE 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AE 210/210L Engineering Analysis of Agricultural Machines (2/1)

A functional analysis of soil working tools, planting equipment, pest control equipment, and harvesting equipment. Study of tractor and mechanical power as used in agricultural operations. 2 lectures/problem-solving, 1 three-hour laboratory. Concurrent enrollment required.

AE 231/231L Introduction to Rose Float (1/1)

Creative use of construction, flower and plant materials to develop an art form to match the chosen theme of a floral festival. Use of various tools and equipment to achieve the desired aesthetic and functional perceptions. 1 lecture presentation, 1-three-hour laboratory. Can be repeated for a maximum of 4 units of letter grade and additional 2 units of credit/no credit. Concurrent enrollment required.

AE 232/232L General Surveying (2/1)

Measurement of distances, elevations, angles, and directions. Contours, maps, plane table mapping, earth yardage for land forming, cuts and fills, road curves, and aerial photogrammetry. Care of surveying equipment, note taking and calculations. 2 lectures/problem-solving; and 1 three-hour laboratory. Prerequisite: MAT 106. Concurrent enrollment required.

AE 234 Processing Equipment and Procedures for Agricultural Products (3)

Introduction to pumps, fans, sizing, sorting and materials handling equipment; the application of psychrometrics to drying systems for agricultural products. 3 lectures/problem-solving. Prerequisites: MAT 105.

AE 240/240L Agricultural Irrigation Methods (3/1)

Principles and practices of irrigation. Irrigation design engineering. Pumps, wells, water conveyance and measurement. Surface, sub-surface, drip and sprinkler irrigation. Science of plant-soil-water relationships. Water requirements of crops. Leaching and drainage problems. 3 lectures/problem-solving. 1 three-hour laboratory. Prerequisite: SS 231/231L, or consent of instructor. Concurrent enrollment required.

AE 299/299A/299L Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, or a combination.

AE 301/301L Facilities Maintenance Technology (3/1)

Application of basic science to the operation and maintenance of electrical and mechanical equipment; refrigeration, heating, cooking, dish-washing, cleaning, etc. Energy use and cost are included. 3 lectures/problem-solving, 1 three-hour laboratory. Concurrent enrollment required.

AE 330 Strength of Biological Materials (3)

Resistance to mashing and resulting damage to such products as fruits, vegetables, grain, and eggs. Absorption of loads applied to these biological materials and how the loads are transmitted to container walls and floors. 3 lectures/problem-solving. Prerequisite: ME 219, and MAT 216.

AE 350/350L Instruments and Controls (2/1)

Fundamentals of instruments and their operation characteristics with respect to damping, range, and accuracy. Electric, electronic, and fluidic controls for sensing and controlling devices. 2 lectures/problem-solving, 1 three-hour laboratory. Prerequisites: MAT 216, PHY 133. Concurrent enrollment required.

AE 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter. Prerequisite: junior standing.

AE 410 Human Engineering (2)

Human factors in the design of agricultural equipment and facilities. Effect of noise, vibrations, temperature, humidity, etc. on human performance and ability to operate equipment. Design of locations of controls and sensing equipment with respect to body dimensions. 2 lectures/problem-solving. Prerequisite: junior, senior standing, or consent of instructor.

AE 411 Hydraulic Systems (3)

Hydraulic system components used in agricultural machines and facilities. Design of hydraulic systems for powering, sensing and controlling machine functions. 3 lectures/problem-solving. Prerequisite: MAT 216.

AE 415 Farm Power and Machinery Design (4)

Design of agricultural machinery and components such as agricultural v-belts, chains, couplings, drawbar, axle and shaft. Horsepower requirements of agricultural equipment and engine selection and testing. 4 lecture/problems. Prerequisites: AE 210/210L, ME 215, ME 219.

AE 420/420L Agricultural Environments and Structures (2/1)

Design of building walls, floor, and members to withstand forces of wind, snow, and product storage. Optimum building environments are designed for animals, greenhouse plants, and fruit and vegetable storage. 2 lectures/problem-solving and 1 three-hour laboratory. Prerequisites: FST 332/332L, ME 219. Concurrent enrollment required.

AE 440/440L Irrigation Engineering (3/1)

Operating characteristics of different systems of irrigation; sprinkler, drip, flooding, etc. Calculation of water requirements for crops and soils. Engineering design of water application rates, soil absorption rates and automatic equipment. 3 lectures/problem-solving. 1 three-hour laboratory. Prerequisite: ME 311. Concurrent enrollment required.

AE 441/441L Erosion Control and Drainage Engineering (3/1)

Analysis of hydrological events which impact on land drainage problems, erosion and floods. Engineering design for reducing erosion due to water, wind and other artificial and natural causes. Engineering design for reducing excessive water in the soil to improve crop production. Flood routing analysis and design of erosion control and drainage structures. 3 lecture/problems, 1 three-hour laboratory. Prerequisite: ME 311. Concurrent enrollment required.

AE 450 Instrumentation and Automation in Food Operations (4)

Instrumentation for measurement of mechanical and visco-elastic properties of food products, temperature, humidity, flow, and pressure. Computer operated controls. Introduction to machine vision, robotics simulation modeling. Prerequisite: FST 332/332L.

AE 461 Senior Project (2)

Students will select an engineering problem in their area of interest. Project will be completed under appropriate faculty supervision and will culminate in a written engineering report.

AE 464 Agricultural Engineering Design (4)

Design of structures, machines, and processes common in agriculture, water, and food-related fields. Design procedures based on theory and accepted engineering practices for specific problems. Students will be expected to go through the entire design procedure for a given problem. 4 lectures/problem-solving. Prerequisite: senior standing.

AE 491 Internship in Agricultural Engineering or Apparel Merchandising (1-4)

Professional level work experience with public agencies or private companies for advanced students. Work experiences are valuable for development of career goals and for application of academic training. Written reports are required. Course may be repeated for a maximum of 12 units.

AE 499/499A/499L Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units with a maximum of 4 units per quarter. Instruction is by lecture, activity, laboratory, or a combination.

AGRONOMY

<<http://www.csupomona.edu/~horpps>>

Daniel Hostetler, Chair, Horticulture/Plant and Soil Science
 Gerald L. Croissant, Coordinator, Agronomy

Daniel G. Hostetler
 Diana Jerkins
 Peggy S. Perry
 David W. Still
 Victor Wegrzyn

This major will be combined with Agricultural Biology, Horticulture, Landscape Irrigation Science, and Soil Science into a Bachelor of Science in Plant Science during the 2007-08 academic year. Please check with the Plant Science Department Office for further information.

Agronomy is the study of the science and technology of crop production for food, forage and fiber. This discipline feeds and clothes a growing world population. Graduates in the Agronomy major can look forward to a wide range of rewarding career opportunities, both domestically and internationally. Students receive excellent training in fundamental principles as well as the more technical and scientific areas. Agronomy students have the freedom to pursue individual interest areas via a 48 unit directed elective package from which they choose their courses from approved department lists.

The Agronomy major is divided into two options: Crop Production and Crop Science.

The Crop Science option is an exciting area, combining agronomy with biotechnology and advanced sciences. Studies in these areas prepare students for entrance into graduate plant science programs throughout the country. Recent graduates from this option are actively employed in careers in plant breeding and genetic engineering, plant pathology, nematology, environmental crop physiology, conservation, and ecology. The Department has excellent rapport with the University of California, Davis where a number of our students pursue graduate studies. Agricultural biotechnology companies actively seek graduates in this option because of their advanced science training combined with sound fundamental agronomic training.

The Crop Production option is designed to give students a practical, yet scientific, background in the production of crops. Courses emphasize current practices employed by commercial agriculture in California and other major agricultural areas. Students in the Crop Production option choose from career tracks in production or a new area in sustainable agriculture. The 48-unit directed elective area contains courses in environmental protection, ecology, toxicology and conservation. This emphasis area is tied closely to programs at the Regenerative Studies Center where students work and live in a sustainable community growing their own food.

Agronomy students at Cal Poly Pomona have the unique opportunity to obtain actual experience with crop plants. The University farm regularly hires students and interns to assist in the maintenance of over 800 acres of vegetable, field, forage, and cereal crops as well as native range and irrigated pastures. Enterprising students are allowed to conduct individual or group crop projects, many involving several acres of land. These projects provide valuable training in all phases of crop and farm management and at the same time, allow students to share in the profits.

Employment possibilities are numerous and varied. In addition to commercial crop production, students are prepared to work as

consultants to growers, the seed industry, crop processing and marketing, the agricultural chemical industry, as well as numerous other careers. Excellent opportunities also exist at the county, state and federal levels with agricultural commissioners, California Department of Food and Agriculture, and the United States Department of Agriculture.

Agronomy Minor

The Agronomy minor is designed for students majoring in another discipline that has close ties to plant growth, production and nutrition. It is a valuable addition for those majoring in Botany, Horticulture, Soil Science, Food Marketing and Agribusiness, Animal and Veterinary Science, Agricultural Biology, Agricultural Science, Nutrition and Consumer Sciences, Agricultural Engineering and Landscape Irrigation Science.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Orientation to the College of Agriculture	AG	100	(1)
Agriculture and the Modern World	AG	101	(4)
Ethical Issues in Food, Agricultural and Apparel Industries	AG	401	(4)
Introduction to Arthropods	AGB	165/165L	(4)
Environmental Toxicology	AGB	411	(4)
Weeds and Weed Control	AGR	330/330L	(4)
Crop Ecology	AGR	401	(4)
Senior Project	AGR	461	(2)
Senior Project	AGR	462	(2)
Undergraduate Seminar	HPS	463	(2)
Plant Structures and Functions	BOT	124/124L	(5)
Plant Pathology	BOT	323/323L	(4)
Basic Soil Science	SS	231/231L	(4)
Agronomic Practices	AGR	120/120L	(4)
Field Crop Systems	AGR	220/220L	(4)
Pasture and Forage Systems	AGR	223/223L	(4)
Vegetable Crop Systems	AGR	226/226L	(4)
Plant Breeding	AGR	404/404L	(4)
Crop Diseases	AGR	421/421L	(4)

SUPPORT AND ELECTIVE COURSES

Required for Specific Options

Crop Science Option

Integrated Pest Management	AGB	231	(3)
College Chemistry	CHM	122	(3)
College Chemistry Laboratory	CHM	122L	(1)
Elements of Organic Chemistry	CHM	201	(3)
Elements of Organic Chemistry Laboratory	CHM	250	(1)
Soil Fertility and Fertilizers	SS	233/233L	(4)
Statistics with Applications	STA	120	(4)

Directed Electives—38 units of directed electives to be selected from approved departmental lists with prior consent of instructor (courses are listed on the curriculum sheet). Approved lists include study areas in:

Basic Science	(8)
Advanced Science	(20)
Agricultural Support	(10)
Total	(38)

Crop Production Option

Integrated Pest Management	AGB	231	(3)
Soil Fertility and Fertilizers	SS	233/233L	(4)

Directed Electives—48 units of Directed Electives to be selected from approved departmental lists with prior consent of instructor (courses are listed on the curriculum sheet). Students must select an emphasis area in production or sustainable agriculture. Approved lists include study areas in:

Production

Basic Agricultural Production and Management	(8)
Advanced Agricultural Production and Management	(12)
Diversified Agricultural Support	(12)
Business Management	(4)
Animal and Veterinary Science/Agricultural Engineering	(4)
Science Support	(8)
Total	(48)

Sustainable Agriculture

Environmentally Sustainable Agriculture	AGR	437/437L	(4)
Life Support Processes	RS	301	(4)
Global Regenerative Systems	RS	302/302L	(4)
Shaping a Sustainable Future	RS	303/303L	(4)
Soil Resource Management and Conservation	SS	334/334L	(4)
Agricultural Support	(10)		
Diversified Support	(8)		
Science Support	(10)		
Total	(48)		

GENERAL EDUCATION COURSES

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specific courses are stated below, see the list of approved courses under General Education Requirements, Areas A through E.

Area A:

1. Select one course. (4)
2. Select 1 course (4)
3. Select 1 course (4)

Area B:

1. Select 1 course (4)
2. College Chemistry CHM 121 (3)
College Chemistry Lab CHM 121L (1)
3. Basic Biology BIO 115/115L (5)
4. Select 1 course (upper division). (4)

Area C:

1. Select 1 course (4)
2. Select 1 course (4)
3. Select 1 course (4)
4. Select 1 course (4)

Area D:

1. Introduction to American Government PLS 201 (4)
and United States History HST 202 (4)
2. Select 1 course (4)
3. Select 1 course (4)
4. Select 1 course (4)

Area E:

- Select 1 course (4)

AGRONOMY MINOR

Units Required	24
Upper Division Units Required	12

Required Courses (all students)

Plants and Civilization	AGR	311	(4)
Select 16 units from the following:			

Agronomic Practices AGR	120/120L	(4)
Field Crops Systems	AGR	220/220L (4)
Pasture and Forage Systems	AGR	223/223L (4)
Vegetable Crop Systems	AGR	226/226L (4)
Crop-Animal Systems	AGR	229/229L (5)
Crop Quality and Utilization	AGR	322/322L (4)
Weeds and Weed Control	AGR	330/330L (4)
Seed Production	AGR	331/331L (4)

Select 4 units from the following:

Crop Ecology	AGR	401	(4)
Plant Breeding	AGR	404/404L	(4)
Crop Diseases	AGR	421/421L	(4)
Environmentally Sustainable Agriculture	AGR	437/437L	(4)

COURSE DESCRIPTIONS

All courses offered in Agronomy may be taken on a CR/NC basis except by majors.

AGR 120/120L Agronomic Practices (2/2)

Practical application of primary and secondary crop production cultural practices with a relationship to field conditions. Sequence and necessity of operations from soil preparation through harvesting. Analysis of equipment efficiency to crop culture. 2 lectures, 2 three-hour laboratories. Corequisites: AGR 120/120L.

AGR 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AGR 220/220L Field Crop Systems (3/1)

Production and management of the major California field crops such as cereals, cotton, field beans, sugar beets and potatoes. Characteristics of the major varieties in relation to applicable cultural practices, cost of production, harvesting, marketing, grading and processing. 3 lectures, 1 three-hour laboratory. Corequisites: AGR 220/220L

AGR 222 Culinary Produce Technology (4)

Integration of principles of culture, procurement, identification, and quality of standard and gourmet vegetables, fruits, and herbs, for restaurant and culinary uses. Onsite studies/discussion. Organic vs. standard produce. Case studies. 4 lectures/problem-solving.

AGR 223/223L Pasture and Forage Systems (3/1)

Establishment, management, and composition of irrigated and rangeland pastures adapted to Southwestern conditions. Identification, botanical characteristics, and livestock utilization of major pasture species. 3 lectures, 1 three-hour laboratory. Corequisites: AGR 223/223L.

AGR 226/226L Vegetable Crop Systems (3/1)

Cultural practices, varieties, economics of production of major warm and cool season vegetables. Application of production techniques on college-operated acreage. 3 lectures, 1 three-hour laboratory. Corequisites: AGR 226/226L

AGR 229/229L Crop-Animal Systems (3/2)

Production, management and utilization of principal feed crop species in the Southwest. Identification, botanical characteristics, and nutrient value of major feed crops. Poisonous plants and toxicology. Animal health as affected by crops and crop contaminants. Ecology of pasture and range systems. 3 lectures, 2 three-hour laboratories. Prerequisite: BIO 110 or BIO 115/115L. Corequisites: AGR 229/229L.

AGR 299/299L/299A Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Corequisites: AGR 299L/299A individually or in combination.

AGR 311 Plants and Civilization (4)

A critical review of science, technology and environment as related to plant domestication and current world food and fiber production. Societal implications associated with the biological and technical innovations in world cropping systems will be discussed. Open to all majors. Four 1-hour lecture/discussions. Prerequisites: completion of Area A and Area B, sub areas 1 and 2 and BIO 110 or BIO 115/L or equivalent. Fulfills GE Synthesis sub-area B4.

AGR 322/322L Crop Quality and Utilization (3/1)

Grades, quality factors, and processing of cereal, fiber, and forage crops. Market and nutritional values. Optimum harvesting and storage conditions to preserve quality and facilitate utilization. 3 lecture, 1 three-hour laboratory. Corequisites: AGR 322/322L. Prerequisite: AGR 220/220L or AGR 223/223L.

AGR 330/330L Weeds and Weed Control (3/1)

Recognition and control of weeds occurring in crop and range lands, ornamental plantings, and non-cropped situations. Classification of weeds. Cultural, chemical, and biological control practices. Laws and regulations. 3 lectures, 1 three-hour laboratory. Prerequisite: BIO 110/111L or 115/115L or BOT 124/124L. Corequisites: AGR 330/330L.

AGR 331/331L Seed Production (3/1)

California field, vegetable and flower seed production. Location and methods of growing, harvesting, storing. Economic outlook for principal kinds. Certified seed production. Seed laws. 3 lectures, 1 three-hour laboratory. Corequisites: AGR 331/331L.

AGR 351/351L Post Harvest Physiology of Fruit and Vegetables (3/1)

Issues affecting the quality of fruit, vegetable and floral commodities from the point of harvest, transportation through marketing channels, and to the consumer. Topics will include storage, ripening, and processing of these fresh commodities. Major pathological organisms affecting quality will be discussed. 3 lectures, 1 three-hour laboratory. Prerequisite: BIO 115/115L. Corequisite: AGR 351/351L.

AGR 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter. Prerequisite: junior standing.

AGR 401 Crop Ecology (4)

The environmental, physiological, and production factors in the growth of horticultural and agronomic plants in a managed setting. 4 lectures. Prerequisite: SS 231/231L, junior standing.

AGR 404/404L Plant Breeding (3/1)

Principles and techniques of improving agronomic and horticultural crop species. Application of field plot design and statistics to experimentation in crop improvement. 3 lecture. 1 three-hour laboratory. Prerequisite: BIO 115/115L. Corequisite: AGR 404/404L.

AGR 421/421L Crop Diseases (3/1)

Methods of recognizing and controlling diseases of commercial vegetable and field crops. Chemical and cultural control methods that are presently being utilized in California. 3 lectures, 1 three-hour laboratory. Prerequisite: BOT 323/323L. Corequisites: AGR 421/421L.

AGR 437/437L Environmentally Sustainable Agriculture (3/1)

An examination of environmental problems which will impact the sustainability of the American agricultural system into the future. Studies on waste management, nitrogen and pest management, soil conservation and health, land conservancy, food distribution, and governmental policies affecting plant and animal agriculture. 3 lectures, 1 three-hour laboratory. Corequisite: AGR 437/437L.

AGR 441, 442 Internship in Agronomy (1-4) (1-4)

On-the-job experience with public and private agencies for advanced students. Professional type experience new to the student so that a valuable contribution toward career development results. Written reports necessary. Prerequisite: junior standing.

AGR 461, 462 Senior Project (2) (2)

Selection and completion of a project under faculty supervision. Projects typical of problems which graduates must solve in their fields of employment. Project results are presented in a formal report. Minimum 120 hours total time. Prerequisite: junior standing.

AGR 499/499L/499A Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Corequisites: AGR 499/499L/499A individually or in combination. Prerequisite: junior standing.

HPS 463 Undergraduate Seminar (2)

Critical review of contemporary research in the field of Agronomy. The student will analyze, criticize and advocate by inductive and deductive methods that inferences in contemporary literature are based on fact or logical, unambiguous extension of fact. Oral reports of contemporary literature and senior projects are required. Prerequisite: AGR 462, successful completion of GWT, senior standing.

ANIMAL AND VETERINARY SCIENCES

<<http://www.csupomona.edu/~avs>>

Edward S. Fonda, Chair

James C. Alderson
Wayne R. Bidlack
Robert E. Bray
Louis A. Foster
Gerald E. Hackett, Jr.

Cedric Y. Matsushima
Shelton E. Murinda
Michelle E. Rash
Broc A. Sandelin
Steven J. Wickler

A four-year curriculum leading to a Bachelor of Science degree in Animal Science with options in preveterinary science/graduate school, animal industries/business management, and equine sciences. Animal health science is also offered by the department as a separate major.

Courses offered by the department are designed to fulfill career needs for men and women in the science and business phases of the animal industry.

Specialized laboratories are provided for meat, wool, and animal production. The department maintains 330 acres of range land and 100 acres of irrigated pasture. Livestock includes a purebred breeding herd of Aberdeen-Angus and Polled Herefords, and commercial feeder cattle; the Kellogg Arabian horses; flocks of purebred Rambouillet and Suffolk sheep, a herd of commercial breeds of swine.

A Master of Science degree in Agriculture with an option in animal science is offered. Specializations available within the degree are animal nutrition, animal breeding, meat science, and animal physiology.

Location of the university provides rich opportunities for students to obtain specialized and practical educational experience in production, management, feeding, marketing and processing. Cooperation of prominent local breeders, feeders, producers, marketing organizations and related animal industries offers additional opportunity for field study. Facilities for student-owned and operated livestock projects are made available by the Cal Poly Pomona Foundation. For the student interested in meat science and processing, specialized courses are available. A student may develop a program emphasizing meat science by consulting with the appropriate departmental advisor.

The Preveterinary Science/Graduate School option meets requirements for admission to schools of veterinary medicine, related medical technical fields, and for graduate study in animal nutrition, meat science, animal breeding and animal physiology.

The Animal Industries/Business Management option, Equine Industries track with emphasis in science or business, is designed to prepare students for employment as managers of equine enterprises and related agribusiness opportunities in the equine industry. The option combines course work in equine production, nutrition, breeding, genetics and diseases with studies in the management aspects of an equine enterprise.

The Animal Industries/Business Management option, Animal Business track, stresses preparation for management positions in the production and marketing of animal agribusiness products. Particular emphasis is given to animal industries needing animal specialists as part of their management and marketing team. This option is also useful for students planning to teach agriculture at the secondary level or to serve in developing countries.

The Animal Health Science major is a four-year curriculum leading to a Bachelor of Science degree in Animal Health Science. Course work in biology, chemistry, animal anatomy and physiology, animal nutrition, reproduction, computer training and specialized training in radiography, pharmacology, anesthesiology, surgical assisting; the care, nutrition, and disease of small animals, and the care and management of laboratory

animals and facilities provide training in animal health services allied to the veterinary profession.

The program is designed: (1) To train undergraduate students for careers which provide technical and supervisory support to the technological, business and/or educational aspects of animal health care under research and clinical environments such as private veterinary hospitals, laboratory animal facilities, pharmaceutical companies, research laboratories, diagnostic facilities, government services, zoos, and meat packing facilities, (2) to provide sufficient education and experience to enable all graduates to pass the California Animal Health Technician examination in order to qualify for employment in the veterinary technology profession, (3) to provide a broad university education by participating in the University's general education; English, mathematics, social sciences, and humanities, as well as biological and agricultural sciences, (4) to provide opportunities for continuing education for employed veterinary technologists and laboratory animal technicians, and (5) to provide additional elective course work and clinical experience which will increase the probability of acceptance of our pre-veterinary science students into Colleges of Veterinary Medicine.

The major has sufficient academic rigor to enable good students to deviate from the program or upon completion take a additional two quarters of hard core science courses and be in a position to apply to a veterinary or a medical school with their health related professional training.

PHYSIOLOGY MINOR

Non-majors may elect to minor in Animal Science by completing a minimum of 32 units, 9 of which must be upper division.

The Physiology minor is an interdisciplinary program which can be elected by students majoring in any field. Its purpose is to improve the training and advising of students in order to facilitate their pursuit of careers in biomedical fields utilizing a knowledge of Physiology. It is particularly appropriate for students majoring in Animal Science.

A full description of the minor is provided in the University Programs section of this catalog.

QUANTITATIVE RESEARCH MINOR

The Quantitative Research minor is an interdisciplinary program which can be taken by students majoring in any field other than Mathematics. Its purpose is to prepare students to conduct quantitative analyses in their chosen discipline. Students acquire practical experience using statistics, principles of experimental design, survey and data analysis techniques. This minor is particularly suited for students majoring in Animal Science. A full description of this minor is included in the University Programs section of this catalog.

CORE COURSES FOR ANIMAL SCIENCE MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Orientation to the College of Agriculture	AG	100	(1)
Feeds and Feeding	AVS	101/101L	(3/1)
Animal Science I: Food Animal Science	AVS	112	(4)
Animal Science II: Companion, Laboratory and Exotic Animal Science	AVS	113	(4)
Animal Science Laboratory I: Food Animal Management Laboratory	AVS	114L	(1)
Animal Science Laboratory II: Companion, Laboratory, and Exotic Animal Science Lab	AVS	115L	(1)
Animal Diseases	AVS	201	(3)
Anatomy and Physiology of Domestic Animals	AVS	350/350L	(5)

OPTION COURSES FOR MAJOR

Required in specific options

PRE-VETERINARY SCIENCE/GRADUATE SCHOOL

Animal Parasitology	AHS	302/302L	(4)
Meat Science and Industry	AVS	327/327L	(4)
Applied Animal Feeding	AVS	303/303L	(4)
or Animal Nutrition	AVS	402	(3)
Genetics	BIO	303	(4)
or Genetics of Domestic Animals	AVS	305	(4)
Animal Breeding	AVS	404/404A	(4)
Mammalian Endocrinology	AVS	412	(4)
Physiology of Reproduction and Lactation	AVS	414/414L	(4)
Biotechnology Applications in Animal Science	AVS	430/430L	(4)
Undergraduate Seminar	AVS	463	(2)
or Development of Leadership Skills	AG	464	(3)

Support and Directed Courses

Computer Applications in Agriculture	AG	128/128L	(4)
College Chemistry	CHM	122/122L	(4)
College Chemistry	CHM	123/123L	(4)
Organic Chemistry	CHM	314/317L	(4)
Organic Chemistry	CHM	315/318L	(4)
Organic Chemistry	CHM	316	(3)
Elements of Biochemistry	CHM	321/321L	(4)
College Algebra	MAT	105	(4)
Trigonometry	MAT	106	(4)
College Physics	PHY	121/121L	(4)
College Physics	PHY	122/122L	(4)
Basic Microbiology	MIC	201/201L	(5)
Vertebrate Zoology	ZOO	238/238L	(5)
Statistics with Applications* (B1)	STA	120	(4)
College Chemistry* (B2)	CHM	121/121L	(4)
Basic Biology* (B3)	BIO	115/115L	(5)
Introduction to American Government* (D1a)	PLS	201	(4)
United States History (D1b)	HST	202	(4)
Agriculture and the Modern World* (D2)	AG	101	(4)
Drugs and Society* (E)	AVS	211	(4)

*Courses marked with an * may be used to satisfy GE requirements as indicated. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units.

ANIMAL INDUSTRIES/BUSINESS MANAGEMENT - ANIMAL AGRIBUSINESS TRACK

Principles of Market Animal and Carcass Evaluation	AVS	240/240L	(3)
Meat Science and Industry	AVS	327/327L	(4)
Animal Parasitology	AHS	302/302L	(4)
Applied Animal Feeding	AVS	303/303L	(4)
or Animal Nutrition	AVS	402	(3)
Animal Breeding	AVS	404/404A	(4)
or Genetics of Domestic Animals	AVS	305	(4)
Physiology of Reproduction and Lactation	AVS	414/414L	(4)
Biotechnology Applications in Animal Science	AVS	430/430L	(4)
Undergraduate Seminar	AVS	463	(2)
or Development of Leadership Skills	AG	464	(3)
Accounting for Agribusiness	FMA	324	(4)
Or Financial Accounting Decision Making	ACC	207/207A	(5)
Financial Analysis for Agribusiness	FMA	326	(4)
Agricultural Enterprise Management	FMA	328	(4)

Support and Directed Courses

Computer Applications in Agriculture	AG	128/128L	(4)
College Algebra	MAT	105	(4)
Statistics with Applications* (B1)	STA	120	(4)
College Chemistry* (B2)	CHM	121/121L	(4)
Basic Biology* (B3)	BIO	115/115L	(5)
Introduction to American Government* (D1a)	PLS	201	(4)
United States History (D1b)	HST	202	(4)
Agriculture and the Modern World* (D2)	AG	101	(4)
Drugs and Society* (E)	AVS	211	(4)

*Courses marked with an * may be used to satisfy GE requirements as indicated. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units.

Restricted Electives – Animal Agribusiness Track (36 units)

Principles of Economics	EC	201	(4)
Managerial Accounting for Decision Making	ACC	208/208A	(5)
Legal Environment of Business	FRL	201	(4)
Management Information Systems	CIS	310	(4)
Food and Agribusiness Marketing	FMA	304	(4)
Or Principles of Marketing Management	IBM	301	(4)
Data Management for Agribusiness	FMA	375	(4)
Or Managerial Statistics	TOM	302	(4)
Operations Management for Agribusiness	FMA	376	(4)
Or Operations Management	TOM	301	(4)
Managing Agribusiness Organizations	FMA	201	(3)
Or Principles of Management	MHR	301	(4)
Managerial Finance	FRL	300	(3)
Agribusiness Personnel Management	FMA	402	(4)
Or Human Resource Management	MHR	311	(4)

ANIMAL INDUSTRIES/BUSINESS MANAGEMENT – EQUINE INDUSTRY TRACK

Equine Management Science	AVS	125/125L	(4)
Animal Parasitology	AHS	302/302L	(4)
Animal Nutrition	AVS	402	(3)
or Applied Animal Feeding	AVS	303/303L	(4)
Animal Breeding	AVS	404/404A	(4)
or Genetics of Domestic Animals	AVS	305	(4)
Physiology of Reproduction and Lactation	AVS	414/414L	(4)
Biotechnology Applications in Animal Science	AVS	430/430L	(4)
Undergraduate Seminar	AVS	463	(2)
Or Development of Leadership Skills	AG	464	(3)
Accounting for Agribusiness	FMA	324	(4)
Or Financial Accounting Decision Making	ACC	207/207A	(5)
Financial Analysis for Agribusiness	FMA	326	(4)
Agricultural Enterprise Management	FMA	328	(4)
Equine Enterprise Management	FMA	329	(3)
Equine Investment Management	FMA	429	(3)

Support and Directed Courses

Computer Applications in Agriculture	AG	128/128L	(4)
College Algebra	MAT	105	(4)
Statistics with Applications* (B1)	STA	120	(4)
College Chemistry* (B2)	CHM	121/121L	(4)
Basic Biology* (B3)	BIO	115/115L	(5)
Introduction to American Government* (D1a)	PLS	201	(4)
United States History* (D1b)	HST	202	(4)
Agriculture and the Modern World* (D2)	AG	101	(4)
Drugs and Society* (E)	AVS	211	(4)

*Courses marked with an * may be used to satisfy GE requirements as indicated. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units.

Restricted Elective – Science Emphasis (30 units)

Farrier Science	AVS	234	(2)
Farrier Science Laboratory	AVS	235L	(2)
Horsemanship	AVS	335L	(2)
Equine Genetics	AVS	345	(3)
Equine Nutrition	AVS	355	(3)
Equine Herd Health and Management	AVS	365/365L	(4)
Equine Exercise Physiology	AVS	435	(3)
Equine Reproduction	AVS	434	(3)
Pasture and Forage Systems	AGR	223/223L	(4)
Soil Science	SS	231/231L	(4)

Restricted Elective – Business Emphasis (31-32 units)

Principles of Economics	EC	201	(4)
Managerial Accounting for Decision Making	ACC	208/208A	(5)
Legal Environment of Business	FRL	201	(4)
Management Information Systems	CIS	310	(4)
Food and Agribusiness Marketing	FMA	304	(4)
Or Principles of Marketing Management	IBM	301	(4)
Data Management for Agribusiness	FMA	375	(4)
Or Managerial Statistics	TOM	302	(4)
Operations Management for Agribusiness	FMA	376	(4)
Or Operations Management	TOM	301	(4)
Managing Agribusiness Organizations	FMA	201	(3)
Or Principles of Management	MHR	301	(4)
Managerial Finance	FRL	300	(3)
Agribusiness Personnel Management	FMA	402	(4)
Or Human Resource Management	MHR	311	(4)

ANIMAL HEALTH SCIENCE MAJOR

Core Courses

Orientation to the College of Agriculture	AG	100	(1)
Feeds and Feeding	AVS	101/101L	(3/1)
Animal Science I – Food Animal Science	AVS	112	(4)
Animal Diseases	AVS	201	(3)
Anatomy and Physiology of Domestic Animals	AVS	350/350L	(5)
Orientation and Careers in AHS	AHS	104	(2)
Companion Animal Care	AHS	128	(4)
Companion Animal Nursing Skills Lab	AHS	128L	(2)
Large Animal Handling, Restraint, and Basic Procedure	AHS	129/129L	(4)
Clinical Anatomy for Veterinary Technicians	AHS	202/202L	(3)
Clinical Pathology	AHS	205/205L	(4)
Clinical Biochemistry and Pharmacology	AHS	207/207L	(4)
Veterinary Radiology	AHS	208/208L	(3)
Work Experience in Animal Health Science	AHS	244	(2)
Clinical Externship	AHS	245	(2)
Animal Parasitology	AHS	302/302L	(4)
Veterinary Medical Law, Ethics, and Language	AHS	310	(3)
Laboratory Animal Management Rules and Regulations	AHS	369/369L	(4)
Critical Care, Advanced Surgical Assisting, and Anesthesiology	AHS	407/407L	(4)
Externship in Animal Health Science	AHS	442	(2)
Externship in Animal Health Science	AHS	443	(2)
Veterinary Economics and Hospital Management	AHS	450	(3)
Undergraduate Seminar	AVS	463	(2)
Or Development of Ag. Leadership Skills	AG	464	(3)

Support Courses

Computer Applications in Agriculture	AG	128/128L	(3)
Basic Microbiology	MIC	201/201L	(5)
College Chemistry	CHM	122/122L	(4)
Elements of Organic Chemistry	CHM	201/250L	(4)
College Algebra	MAT	105	(4)
Statistics with Applications* (B1)	STA	120	(4)
College Chemistry* (B2)	CHM	121/121L	(4)
Basic Biology* (B3)	BIO	115/115L	(5)
Introduction to American Government* (D1a)	PLS	201	(4)
United States History* (D1b)	HST	202	(4)
Agriculture and the Modern World* (D2)	AG	101	(4)
Drugs and Society* (E)	AVS	211	(4)

*Courses marked with an * may be used to satisfy GE requirements as indicated. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units.

Science Track – Select 16 units

Biology of Cancer	BIO	302	(4)
Genetics	BIO	303	(4)
Or Genetics of Domestic Animals	AVS	305	(4)
Cell, Molecular and Developmental Biology	BIO	310	(4)
Neuroscience	BIO	424	(4)
Molecular Biology Techniques	BIO	451/451L	(3/2)
Medical Mycology	MIC	425/425L	(3/2)
Hematology	MIC	444/444L	(3/1)
Vertebrate Zoology	ZOO	238/238L	(3/2)
Animal Behavior	ZOO	419/419L	(2/1)
Histology	ZOO	422/422L	(2/3)
Herpetology	ZOO	429/429L	(2/2)
Organic Chemistry	CHM	314	(3)
Organic Chemistry	CHM	315	(3)
Organic Chemistry	CHM	316	(3)
Biochemistry	CHM	327	(3)
Biochemistry	CHM	328	(3)
Biochemistry	CHM	329	(3)
Clinical Chemistry	CHM	331/331L	(2/2)

Business Track – Select 16 units

Managerial Accounting for Decision Making	ACC	208/208A	(5)
Principles of Economics	ED	201	(4)
Legal Environment of Business	FRL	201	(4)
Management Information Systems	CIS	310	(4)
Food and Agribusiness Marketing	FMA	304	(4)
Or Principles of Marketing Management	IBM	301	(4)
Data Management for Agribusiness	FMA	375	(4)
Or Managerial Statistics	TOM	302	(4)
Operations Management for Agribusiness	FMA	376	(4)
Or Operations Management	TOM	301	(4)
Managing Agribusiness Organizations	FMA	201	(3)
Or Principles of Management	MHR	301	(4)
Managerial Finance	FRL	300	(3)
Agribusiness Personnel Management	FMA	402	(4)
Or Human Resource Management	MHR	311	(4)

GENERAL EDUCATION

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specified below, courses must be selected from the list of approved courses under General Education Requirements, Areas A through E, in this catalog.

Area A (12 units)

1. Written Communication
2. Oral Communication
3. Critical Thinking

Area B (16 units)

1. Math/Quantitative Reasoning
2. Physical Science
3. Biological Science
4. The Animal Industry and Society AVS 311 (4)

Area C (16 units)

1. Fine and Performing Arts
2. Philosophy and Civilization
3. Literature and Foreign Languages
4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4) AG 401 (4)

Area D (20 units)

- 1a. and 1b. U.S. History, Constitution, and American Ideals
2. History, Economics, and Political Science
3. Sociology, Anthropology, Ethnic, and Gender Studies
4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4) AG 401 (4)

Area E (4 units)

Lifelong Understanding and Self-development

ANIMAL SCIENCE MINOR COURSES

Feeds and Feeding	AVS 101/101L	(4)
Animal Science I: Food Animal Science	AVS 112	(4)
Animal Science II: Companion, Laboratory and Exotic Animal Science	AVS 113	(4)
Animal Science Laboratory I: Food Animal Management Laboratory	AVS 114L	(1)
Animal Science Laboratory II: Companion, Laboratory and Exotic Animal Science Lab	AVS 115L	(1)
Meat Science and Industry	AVS 327/327L	(4)

Select 12 units of approved upper division courses
 Animal Science Electives (12)

COURSE DESCRIPTIONS

CR/NC courses noted with a +

AVS 101/101L Feeds and Feeding (3/1)

A practical, applied course which provides instruction in animal nutrition and the use of the nutritional values of feedstuffs and the nutritional requirements of animals in the formulation of least-cost, balanced rations for domestic farm animals. 3 lecture, 1 three-hour laboratory. Concurrent enrollment required.

AVS 112 Animal Science 1: Food Animal Science (4)

A study of livestock industry and animal management techniques emphasizing the importance of management strategies, equipment and facilities, nutrition, selection, breeding principles and disease control to ensure scientifically based management decisions. 4 lectures.

AVS 113 Animal Science II: Companion, Lab, and Exotic Animal Science (4)

An introductory course in the areas of nutrition, management, prevention of common diseases, behavior and breed identification of dogs, cats, laboratory animals, small mammals and reptiles. Emphasis on animals will be in the order listed. 4 lectures.

AVS 114L Animal Science I: Food Animal Management Laboratory (1)

A study of the commonly applied animal techniques and practices used to scientifically manage livestock in the commercial food animal industry. The lab will emphasize the importance of evaluating business management strategies, equipment and facilities, nutrition, genetics and selection, breeding principles and herd health plans in order to evaluate scientifically based domestic animal livestock management methodologies. 1 three-hour laboratory.

AVS 115L Companion, Lab, and Exotic Animal Science Lab (1)

An introductory laboratory course covering handling and restraint of dogs, cats, horses, birds, laboratory animals, small mammals, and reptiles. Emphasis on animals will be in the order listed. 1 three-hour laboratory.

AVS 124/124A Basic Equitation (1/2)

The fundamentals of the art of equitation. The anatomy of the horse as it pertains to riding. Equipment utilized in training and riding, care of the horse and safety precautions emphasized. 1 lecture, 2 two-hour activities. Concurrent enrollment required.

AVS 125/125L Equine Management Science (3/1)

A study of the horse industry emphasizing the importance of breeds, selection, evaluation, nutrition, breeding principles, disease control, equipment, and facilities to ensure scientifically-based management decisions. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

AVS 132/132L Light Horse Halter and Performance Evaluation (1/1)

Visual evaluation of various breeds of light horses at the halter and under saddle. Intensive training for intercollegiate horse judging competition. 1 lecture, 1 three-hour laboratory. Concurrent enrollment required.

+AVS 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter. Graded only on a CR/NC basis.

AVS 201 Animal Diseases (3)

Study of factors contributing to animal diseases and their control. 3 lectures.

AVS 211 Drugs and Society (4)

An introductory course that identifies and explains the action of different drugs. The compounds discussed include over-the-counter drugs, prescription drugs, social drugs and drugs of abuse. Major emphasis on human pharmacology with some discussion of domestic animals. No prerequisites. Meets General Education Area E requirements. 4 lectures.

AVS 224A Intermediate Equitation (2)

An activity riding class allowing students to develop proficiency in the riding skills they have been exposed to in prior experience. 2 two-hour activity periods.

AVS 234 Farrier Science (2)

Understanding the fundamentals of horseshoeing, anatomy and physiology of the horses foot, pastern and leg. Caring for the horses feet and legs, principles of horseshoeing and introduction to corrective shoeing. 2 lectures.

AVS 235L Farrier Science (2)

Fundamentals of horseshoeing, anatomy and physiology of the horses foot, pastern and leg. Trimming feet, fitting, milling shoes, principles of horseshoeing, an introduction to corrective shoeing. 2 three-hour laboratories. Prerequisite: AVS 234 or concurrent enrollment in AVS 234.

AVS 240/240L Principles of Market Animal and Carcass Evaluation (2/1)

A study of the relationship between live meat animal evaluation and carcass evaluation. Visual appraisal techniques used in the quality and yield grading of live meat-type animals compared to the grading parameters used for carcass evaluation. Incorporates the effect of selection and management on body composition and live animal and carcass value. 2 lectures, 1 three-hour laboratory. Concurrent enrollment required.

AVS 241L Introductory Livestock Evaluation (2)

Instruction in selection of beef cattle, sheep, swine, and horses according to utility, type and breed. 2 three-hour laboratories.

AVS 299/299A/299L Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination.

AVS 300 Animal Issues in Science and Society (4)

This course addresses global issues and ethics relating to animal use in science and society, including the use of animals for food, research and companionship. The impacts of livestock production on environment such as global warming, soil erosion, forestry and rangeland resources, water resources and livestock-wildlife interactions will be considered. 4 lectures.

AVS 303/303L Applied Animal Feeding (3/1)

A study of the nutritional requirements for maintenance, growth, fattening, reproduction and lactation of domestic animals. The use of computerized formulation of rations to satisfy nutritional requirements. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required. Prerequisite: AVS 101/101L.

AVS 304 Avian Health Care and Management (3)

Consideration of the etiology, symptomatology, and control of infectious, nutritional, and parasitic diseases of poultry. 3 lectures.

AVS 305 Genetics of Domestic Animals (4)

An introductory course dealing with the basic genetics of all species of livestock and common companion animals. Emphasis will be placed on inherited abnormalities, traits of economic importance, conventional methods of dealing with these traits, and technologies of the future. 4 lectures. Prerequisites: BIO 115/115L.

AVS 311 The Animal Industries and Society (4)

The course analyzes the application of science in the food animal industry and animal production systems, the role and use of food animals and animal products in resolving problems associated with humanity, and the influence of animal agriculture on history, civilization and human values. 4 lecture/discussions. Pre-requisites: one GE course from each of the following Sub-areas: A1, A2, A3 and B1, B2, B3. GE Synthesis course for Sub-area B4.

AVS 327/327L Meat Science and Industry (3/1)

Introduction to processing and utilization of fresh and value-added red meat products. Discussions on identity standards, factors affecting sensory, nutritional, and shelf-life qualities, food safety and inspection, and grading of red meats. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

AVS 328/328A Seafood and Poultry Processing Technology (3/1)

Introduction to the processing, marketing and utilization of fresh and value-added seafood and poultry products for the supermarket and food service industries. Examination of classification and standards to identify, marketing channels and forms, grading systems, factors affecting quality, food safety and public health considerations, and processing methods for the respective product types. 3 Lectures, 1 two-hour activity. Concurrent enrollment required.

AVS 333 Feline and Canine Compendium (4)

How the origins and evolution of the domestic dog and cat influence their behavior and unique nutritional requirements, how selection for desired traits leads to breed associated problems, emergency first aid, nutrition, calculation of caloric requirements, common diseases, vaccines and the immune system, zoonotic diseases (diseases transmitted from animals to man), the benefit of pets in society, ethical issues including: euthanasia, pet overpopulation, cosmetic surgery and ownership vs guardianship. Meets General Education Sub Area B-4 requirements. 4 lectures. Pre-requisites: GE Sub Area B, subsection 1,2 and 3.

AVS 335L Horsemanship (2)

Theory and practice of basic training principles and methods. Handling, training, grooming of the young foal and yearling. Instruction in long line training and ground driving. 2 three-hour laboratories. Prerequisite: AVS 125/125L.

AVS 341L Livestock Evaluation (3)

Intensive visual evaluation of breeding and market swine, sheep and beef cattle in preparation for intercollegiate livestock judging competition. Extensive training in the preparation and delivery of oral reasons. 3 three-hour laboratories. Prerequisite: AVS 241L.

AVS 345 Equine Genetics and Breeding Principles (3)

Principles of inheritance for qualitative and quantitative traits. Inheritance of color in the horse. Genetically caused abnormalities; methods of detection of carrier animals. Mare and stallion selection; pedigrees and other types of performance information and their use. 3 lectures. Prerequisites: BIO 115/115L, AVS 125/125L.

AVS 350/350L Anatomy and Physiology of Domestic Animals (4/1)

An integrated approach to the structure and function of animal systems. Topics to be discussed include the cell, the muscular-skeletal system, the nervous system, the cardio-vascular system, the respiratory system, and the excretory system. 4 lectures, 1 three-hour laboratory. Prerequisites: BIO 115/115L, one quarter of Chemistry. Concurrent enrollment required.

AVS 355 Equine Nutrition (3)

Anatomy of the digestive tract of the horse as it affects feeding practices. Nutrient requirements for maintenance, work, pregnancy, and lactation in the horse. Interpreting National Research Council Nutrient Requirements for Horses. Assessing recent advances in horse nutrition. 3 lectures. Prerequisites: AVS 101/101L, AVS 125/125L.

AVS 365/365L Equine Herd Health Care and Management (3/1)

A study of the etiology, symptomatology, and control of infectious, nutritional and parasitic diseases of horses. 3 lectures, 1 three-hour laboratory. Prerequisite: AVS 125/125L. Concurrent enrollment required.

+AVS 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter. Graded only on a CR/NC basis.

AVS 402 Animal Nutrition (3)

Metabolism of proteins, carbohydrates, fats, minerals, and vitamins. Relationship of proper nutrition to livestock production. 3 lectures. Prerequisites: AVS 101/101L.

AVS 403 Ruminant Nutrition (3)

Implications of recent findings in ruminant nutrition. The physicochemical processes of digestion and absorption. Metabolism and the importance of rumen microflora. Normal metabolism and abnormal metabolic disorders. Modes of action of feed additives. 3 lectures. Prerequisite: AVS 101/101L.

AVS 404/404A Animal Breeding (3/1)

Introduction to the basic principles of applied quantitative genetics and their use in the improvement of livestock. Methods of heritability estimation, selection, and systems of mating. 3 lectures, 1 two-hour recitation. Prerequisite: BIO 303 or AVS 305.

AVS 405/405L Immunological Procedures in Animal Production (3/1)

The application of immunology to disease control in farm animals; the use of immunological techniques in animal research; and potential as a tool in livestock production. 3 lectures, 1 three-hour laboratory. Prerequisite: AVS 350/350L. Concurrent enrollment required.

AVS 412 Mammalian Endocrinology (4)

A general course surveying the glands of internal secretion and their role in development, growth, metabolic regulation, lactation, and reproduction of animals. 4 lectures. Prerequisite: AVS 350/350L or equivalent.

AVS 414/414L Physiology of Reproduction and Lactation (3/1)

A study of the physiological processes of reproduction from gametogenesis to parturition. The reproductive cycles of the food animals and the physiology of milk secretion including factors affecting milk production will be discussed. 3 lecture discussions, 1 three-hour laboratory. Prerequisite: AVS 350/350L or equivalent. Concurrent enrollment required.

AVS 415/415L Applied Reproductive Management of Domestic Animals (3/1)

Fundamentals and techniques used in the manipulation of gametes in the reproductive management of birds, cattle, horses, sheep and swine. Applied physiological aspects of reproductive management, semen cryopreservation, artificial insemination and embryo micromanipulation techniques used in the livestock industry will be evaluated. 3 lectures; 1 three-hour laboratory. Concurrent enrollment required. Prerequisite: AVS 414/414L.

AVS 424L Nutritive Analysis (2)

Laboratory course involving the principles and practices in quantitative analysis of feedstuffs. 2 three-hour laboratories. Prerequisites: instructor approval.

AVS 427/427L Meat Processing and Technology (3/1)

Manufacturing of processed meats, and meat products as related to processing operations, sanitation, product formulation, quality control, and smokehouse operations. 3 lectures, 1 three-hour laboratory. Prerequisite: AVS 327/327L. Concurrent enrollment required.

AVS 430/430L Biotechnology Applications in Animal Science (3/1)

A study of the principles and applications of biotechnology in Animal Science. Discussion of the implications of genetic engineering, gene transfer, transgenic animals, embryo transfer and embryo manipulation for livestock improvement; present and future importance to the agriculture industry, human and veterinary medicine, ethical issues, patent law and strategies for future problem-solving. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required. Prerequisites: Management Science Courses, AVS 350/350L, BIO 303 or AVS 305 or AVS 345.

AVS 431 Avian Physiology (3)

Detailed consideration of the physiology of avian species with emphasis on birds of economic importance to man. 3 lectures.

AVS 432/432A Advanced Animal Breeding (3/1)

Introduction to the theoretical development and principles of quantitative genetics including selection theory and heritability, breed, strain and line formation. 3 lectures, 1 two-hour recitation.

AVS 434 Equine Reproduction (3)

Distance learning course that provides in-depth knowledge of the reproductive physiology, anatomy and endocrinology of the mare and stallion. Emphasis on structure/function relationships as they are applied to improving equine reproductive management and efficiency. 3 lectures.

AVS 435 Equine Exercise Physiology (3)

The basic and applied physiology of the exercising horse. Discussion of muscular respiratory, cardiovascular, nutritional and osmo-regulatory physiology. Includes gait analysis, lameness and pharmacology. 3 lectures. Prerequisite: AVS 350/350L.

AVS 436 Biochemical Adaptations in Animals (3)

A view of how the biochemistry of animals has adapted to the environment. Topics include adaptations to exercise, high altitude, diving, hibernation, desiccation, temperature, lactation. Students are expected to present seminars. 3 lectures. Prerequisites: BIO 115/115L and junior standing.

+AVS 441 Internship in Animal Science (1-16)

On-the-job training in animal science, providing collegiate level experiences in animal production, agribusiness and related areas. Experiences may be useful for preparation of senior projects. Total credit limited to 16 units. Graded only on a CR/NC basis. Prerequisite: permission of coordinator required in advance.

AVS 461, 462 Undergraduate Research I, II (2) (2)

Selection and completion of a project under minimum supervision. Projects typical of problems which graduates must solve in their fields of employment. Project results are presented in a formal report. Minimum 120 hours total time.

AVS 463 Undergraduate Seminar (2)

New methods and developments, practices, and procedures in the field. 2 lectures. Prerequisite: senior standing.

AVS 472/472L Feed Manufacturing Technology (3/1)

An integration of prior course work to the feed industry including plant design, plant management, materials handling and storage, manufacturing operations, speciality feeds, computer applications, quality assurance, sanitation and pest management, safety, energy requirements, and environmental concerns. 3 lectures/problem-solving, 1 three-hour laboratory. Concurrent enrollment required. Prerequisites: AVS 303/303L or AVS 402/402A or AVS 403.

AVS 499/499A/499L Special Topics for Upper Division Students (1-4)/(1-4)/(1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination.

Graduate courses are listed in the "Graduate Studies" section of the catalog.

ANIMAL HEALTH SCIENCE COURSES**AHS 104 Orientation and Careers in AHS (2)**

This course will outline the academic path that students in the AHS major will follow. In particular, expectations and outcomes of the required externships and work experiences will be specified. The essential task list that has been developed by the American Veterinary Medical Association for veterinary technicians will be explained and distributed. Liability and health concerns will be discussed. This course will also discuss the various employment opportunities available for students graduating with this degree. 2 lectures.

AHS 128 Companion Animal Care (4)

Nutrition, common diseases, and behavior of companion animals. Dogs and cats will be the primary animals considered. Guest lecturers will present information on exotic animals. 4 lectures.

AHS 128L Companion Animal Nursing Skills Lab (2)

An experiential course designed to provide instruction in basic and skilled nursing techniques in companion animal medical care. Classes will be held in on and off campus veterinary or animal facilities as is appropriate. This course is intended for lower division students in the Animal Health Sciences major. 2 three-hour laboratories. Prerequisite: Enrollment in the AHS Option.

AHS 129/129L Large Animal Handling, Restraint and Basic Procedure (2/2)

General concepts of restraint and handling of wild and domestic large animals. Emphasis on physical and chemical restraint. Discussion of the tools of restraint, rope work and medical problems that might occur during restraint. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required.

AHS 202/202L Clinical Anatomy for Veterinary Technicians (2/1)

A course to provide instruction into the anatomy of domestic animals. Emphasis will be on those structures and systems critical from a veterinary clinical aspect. 2 hours lecture and 1 three-hour laboratory. Concurrent enrollment required.

AHS 205/205L Clinical Pathology (2/2)

An advanced laboratory course providing instruction in hematology, clinical pathology, microbiology, urinalysis and necropsy procedures used to diagnose health problems in veterinary clinics and diagnostic laboratories. 2 lectures and 2 three-hour laboratories. Prerequisites: BIO 115/115L, CHM 121/121L.

AHS 207/207L Clinical Biochemistry and Pharmacology (2/2)

The use of clinical chemical procedures, the classification and action of pharmaceuticals, and the dispensing of medications will be studied. Includes conversion and calculation of drugs, prescription writing and routes of administration. 2 lectures, 2 three-hour laboratories. Prerequisites: AHS 205/205L.

AHS 208/208L Veterinary Radiology (1/2)

Instruction in the use of radiological equipment and the development and interpretation of X-rays as used in veterinary clinics. 1 lecture and 2 three-hour laboratories. Prerequisites: AHS 202/202L.

+AHS 244 Work Experience in Animal Health Sciences (2)

Practical experience working in public or private clinics or laboratories where application of animal health sciences or research takes place. Experiences should be useful in preparation for state board exams in veterinary technology and/or AAALAC exams for certification in laboratory animal care. This course is intended for lower division students in the Animal Health Sciences major. Prerequisite: AHS 244.

AHS 245 Clinical Externship (2)

Practical experience working in public or private clinics, or laboratories where application of animal health sciences or research takes place. Experiences should be useful in preparation for state and national board exams in veterinary technology and/or AAALAC exams for certification in laboratory animal care. Prerequisite: AHS 104 and AHS 244.

AHS 302/302L Animal Parasitology (3/1)

The study of animal parasites and their relationship to clinical and subclinical parasitic diseases of livestock, companion animals, laboratory animals and wildlife. Emphasis will be placed on zoonotic parasites and parasites most commonly found in North America. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required. Prerequisite: BIO 115/115L.

AHS 310 Veterinary Medical Law, Language, and Ethics (3)

Instruction in the application of the rules, guidelines, and regulation of federal, state, county, municipal and local governments, report writing and accounting procedures used in the operation of animal health care. Documentation requirements, licensing requirements and task appropriation by level of supervisors. 3 lectures. Prerequisite: AVS 104, AHS 128, AHS 128L, and AHS 202/202L.

AHS 369/369L Laboratory Animal Management, Rules and Regulations (3/1)

Instruction in the specific concepts of laboratory management according to The Guide will be the basis of study. An emphasis will be placed on supervisory management of laboratory animal facilities and accreditation requirements. 3 lectures, 1 three-hour laboratory.

AHS 407/407L Critical Care, Advanced Surgical Assisting and Anesthesiology (2/2)

Instruction in the specific concepts of intensive care veterinary nursing, surgical assisting in advanced and/or specialized surgical techniques and advanced anesthesia techniques will be mastered. 2 lectures, 2 three-hour laboratories. Prerequisites: AHS 208/208L.

+AHS 442 Externship in Animal Health Sciences I (2)

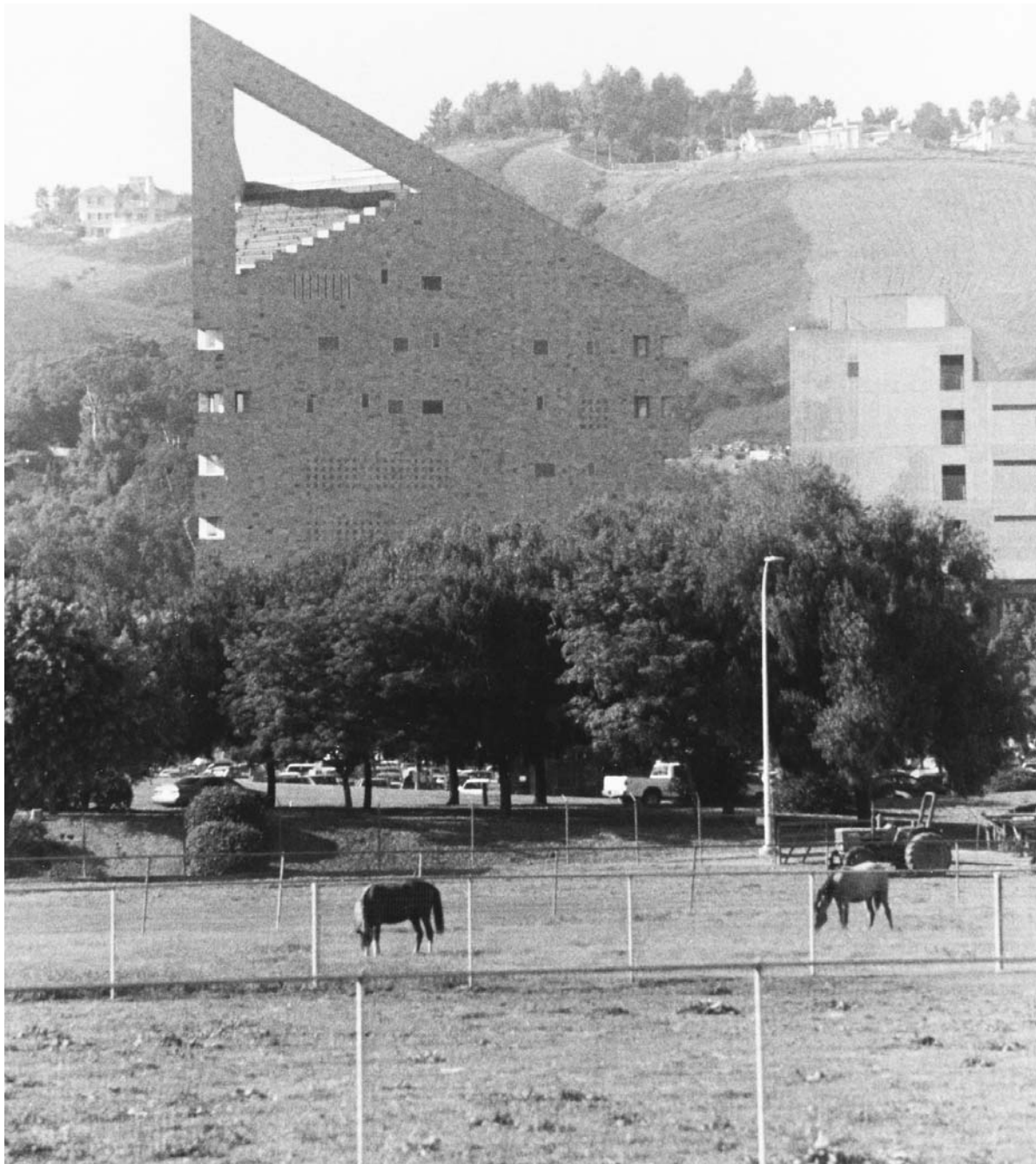
Practical experience working in public or private clinics or laboratories where application of animal health sciences or research takes place. Experiences should be useful in preparation for state board exams in veterinary technology and/or AAALAC exams for certification in laboratory animal care. This course is intended for upperdivision students in the Animal Health Sciences major. Prerequisite: AHS 245.

+AHS 443 Externship in Animal Health Sciences II (2)

Practical experience working in public or private clinics or laboratories where application of animal health sciences or research takes place. Experiences should be useful in preparation for state board exams in veterinary technology and/or AAALAC exams for certification in laboratory animal care. This course is intended for upper division students in the Animal Health Sciences major. Prerequisite: AHS 442.

AHS 450 Veterinary Economics and Hospital Management (3)

Principles of veterinary economics as they relate to companion animals. Analysis of market and industry conditions that shape veterinary practice and veterinary economics. Study of hospital management strategies, including: administrative, marketing, legal, human resource, client communication, standards of care, inventory control, medical records, practice management software, profitability and hospital design. 3 lectures.



APPAREL MERCHANDISING AND MANAGEMENT

<<http://www.csupomona.edu/~amm/>>

Jean A. Gipe, Interim Chair

Cynthia L. Regan

California's apparel industry is considered a trend-setting influence in the domestic and international fashion markets. California is the largest apparel manufacturing state in the United States and in combination with the fashion retailing industry provides a substantial number of jobs. Los Angeles is the leading national center for apparel and fashion, and careers in the Los Angeles area are many and varied. The United States apparel industry is moving into a new era of high technology — systems for innovative manufacturing and retailing processes are used to meet the needs of a globally competitive marketplace.

Apparel and fashion industry careers require varying skills and abilities. People with a creative flair do well in product development and promotion whereas people with analytical skills excel in production, market research and retail.

The Bachelor of Science in Apparel Merchandising and Management has two options: Apparel Production and Fashion Retailing. These options, similar at the freshman, sophomore and beginning junior levels, diverge in the balance of upper division coursework into one of two areas of specialization. The common core of courses for the two options provides graduates with a broad based interdisciplinary educational background in apparel and fashion products as well as manufacturing and retailing processes. Graduates will have experience in all areas of the apparel chain including product development, production, wholesale sales, distribution, retail buying, selling, and promotion. Through a combination of coursework and internship, graduates will be prepared for supervisory, managerial and executive level career paths.

The apparel curriculum is a combination of theory and application in both the classroom and on-the-job internships. An Apparel Industry Advisory Board works closely with the apparel faculty in keeping the curriculum current and providing internship opportunities. The Apparel Production option is endorsed by the American Apparel and Footwear Association.

Students are actively involved in the apparel industry and utilize actual manufacturing and retailing facilities for first hand knowledge. Fashion Retailing students operate ApparelScapes, our mini-shop on campus featuring clothes and gifts. Apparel Production students have developed their own clothing line labeled AM² and sell it in ApparelScapes and the Bronco Bookstore.

Students work closely with their faculty advisors on career counseling, scheduling and internship placement. They may also participate in the student organization, the Apparel Merchandising and Management Association, as well as many professional organizations and events.

The Apparel Merchandising and Management Department also offers a minor in Fashion Merchandising administered jointly with the International Business and Marketing Department.

For more information, contact the Apparel Merchandising and Management Department in Building 45 Room 104 at (909) 869-3377.

Any student who meets the CSU entrance requirements will be eligible to enter this program. A student who successfully completes the required units as described will be eligible for graduation.

CORE COURSES

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Fashion Industry	AMM	101	(4)
*Culture, People, and Dress (from GE D3 list)	AMM	108	(4)
Introduction to Textile Science	AMM	160	(3)
Apparel Design Analysis	AMM	210/210A	(2/2)
Fashion Promotion	AMM	230	(4)
Apparel Merchandise and Buying	AMM	250	(4)
Visual Merchandising/Store Design	AMM	270/270A	(2/1)
Fashion Industries Dynamics	AMM	300	(2)
Design and Merchandising Strategies	AMM	310/310A	(2/1)
Apparel Technical Design	AMM	314/314A	(2/2)
Apparel Importing and Exporting	AMM	357	(3)
Textile Specification Buying	AMM	360/360A	(2/2)
Apparel Product Analysis	AMM	380/380L	(2/1)
Apparel Production	AMM	381/381L	(3/1)
Internship/Career Preparation	AMM	441	(1)
Internship	AMM	442	(3)

APPAREL PRODUCTION

Option Courses

Apparel Production Laboratory	AMM	180L	(1)
Apparel Product Development	AMM	410/410A	(2/2)
Apparel Pre-Production	AMM	414/414A	(2/2)
Advanced Apparel Production	AMM	481/481L	(3/1)
Apparel Product Development Simulation	AMM	492/492A	(2/2)

*Note: If course is taken to satisfy GE requirements, then students will need to complete an additional 4 approved units. Total units for core and option=70.

Support Courses

Orientation to College of Agriculture	AG	100	(1)
*Ag and the Modern World (from GE D2 list)	AG	101	(4)
Prod Control/Laboratory	ETP	276/L	(3/1)
or Work Analysis and Design/Laboratory	IME	224/L	(3/1)
Agribusiness Personnel Management	FMA	402	(4)
Industrial Costs and Control	IME	239	(3)
Leadership	MHR	450	(4)
Managerial Statistics	TOM	302	(4)
or Data Management for Agribusiness	FMA	375	(4)
*Introduction to Statistics (from GE B1 list)	STA	120	(4)
*CHM or PHY (from GE B2 list)			(4)
*ART 110, 212, 213, 214, or 216 (from GE C1 list)			(4)
*FLxxx Spanish or Chinese (from GE C3 list)			(4)

*Note: If course is taken to satisfy GE requirements, then students will complete additional restricted elective units. Total units for support + restricted = 42

Restricted Electives (select 2-22 units)

Special Study for Lower Division Students	AMM	200	(1-2)
Special Topics	AMM	299/499	(1-4)
Retail Planning, Allocating and Forecasting	AMM	350	(4)
Special Study for Upper Division Students	AMM	400	(1-2)
Internship	AMM	442	(1-4)
Field Study	AMM	445	(1-8)

Introduction to Microcomputing	CIS	101	(4)
Principles of Economics	EC	201	(4)
or Principles of Economics	EC	202	(4)
Legal Environment of Business Transactions	FRL	201	(4)
Principles of Management	MHR	301	(4)
Training and Development	MHR	405	(4)
Purchasing Management	TOM	434	(4)
Quality Management	TOM	435	(4)
Additional Recommendations for Product Development:			
Interpersonal Communication	COM	103	(4)
First-line Management	MHR	313	(4)
History of Costume	TH	481	(4)
Additional Recommendations for Manufacturing:			
Applied Total Quality Management	ETP	300	(3)
or Total Quality Management	TOM	401	(4)
Foreign Language (Spanish or Chinese)	FL	xxx	(4)
Business Logistics	IBM	309	(4)
Supply Chain Management	IBM	439	(4)
Principles of Productivity Engineering	IE	392	(3)
Operations Management	TOM	301	(4)
Production Management	TOM	432	(4)

FASHION RETAILING

Option Courses

Retail Planning, Allocating, and Forecasting	AMM	350	(4)
International Fashion Retailing	AMM	450	(3)
Fashion Retail Analysis	AMM 455/455A(2/1)		
Visual Merchandising Analysis	AMM 470/470A(2/1)		
Fashion Retailing Simulation	AMM 495/495A(2/2)		

Support Courses

Orientation to College of Agriculture	AG	100	(1)
*Ag and the Modern World (from GE D2 list)	AG	101	(4)
Principles of Marketing Management	IBM	301	(4)
Business Logistics	IBM	309	(4)
Industrial Costs and Control	IME	239	(3)
or Financial Accounting	ACC	207	(5)
Leadership	MHR	450	(4)
Managerial Statistics	TOM	302	(4)
or Data Management for Agribusiness	FMA	375	(4)
*STA 120 (from GE B1 list)			(4)
*CHM or PHY (from GE B2 list)			(4)
*ART 110, 212, 213, 214, or 216 (from GE C1 list)			(4)
*FLxx Spanish or Chinese (from GE C3 list)			(4)

*Note: If course is taken to satisfy GE requirements, then students will complete additional restricted elective units. Total units for support + restricted = 42

Restricted Electives (select 0-22 units)

Financial Accounting	ACC	207	(5)
Special Study for Lower Division Students	AMM	200	(1-2)
Special Topics	AMM	299/499	(1-4)
Special Study for Upper Division Students	AMM	400	(1-2)
Internship	AMM	442	(1-4)
Field Study	AMM	445	(1-8)
Introduction to Microcomputing	CIS	101	(4)
Principles of Economics	EC	201	(4)

or Principles of Economics	EC	202	(4)
Foreign Language (Spanish or Chinese)	FL	XXX	(4)
Production Operations Management	TOM	301	(4)
Additional Recommendations for Product and Brand Management:			
Marketing Strategy	IBM	302	(4)
Product and Brand Management	IBM	402	(4)
Buyer Behavior	IBM	411	(4)
Additional Recommendations for Store Management/Operations:			
Agribusiness Personnel Management	FMA	402	(4)
Legal Environment of Business Transactions	FRL	201	(4)
Professional Selling	IBM	306	(4)
Retail Management	IBM	308	(4)
Business Logistics	IBM	309	(4)
Retailing Problems	IBM	447	(4)
Multicultural Organizational Behavior	MHR	318	(4)

GENERAL EDUCATION

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specified below, courses must be selected from the list of approved courses under General Education Requirements, Areas A through E, in this catalog.

Area A (12 units)

1. Written Communication
2. Oral Communication
3. Critical Thinking

Area B (16 units)

1. Math/Quantitative Reasoning
2. Physical Science
3. Biological Science
4. Science and Technology Synthesis

Area C (16 units)

1. Fine and Performing Arts
2. Philosophy and Civilization
3. Literature and Foreign Languages
4. Humanities Synthesis

Area D (20 units)

- 1a. and 1b. U.S. History, Constitution, and American Ideals
 2. History, Economics, and Political Science
 3. Sociology, Anthropology, Ethnic, and Gender Studies
 4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4)
- | | | |
|----|-----|-----|
| AG | 401 | (4) |
|----|-----|-----|

Area E (4 units)

Lifelong Understanding and Self-development

FASHION MERCHANDISING MINOR

This interdisciplinary minor is designed for students other than AMM majors who seek additional study in the fashion industry. The minor provides students with a background in both fashion as well as business to better prepare them to seek employment in fashion related fields. The minor in Fashion Merchandising is administered jointly by the Departments of Apparel Merchandising and Management and International Business and Marketing.

The attainment of a minor in Fashion Merchandising is accomplished by appropriate selection, timely scheduling, and satisfactory completion of specifically designated courses and electives totaling a minimum of 35 quarter units as outlined below:

Required Courses

Fashion Industry	AMM 101	(4)
Apparel Design Analysis	AMM210/210A	(4)
Apparel Importing and Exporting	AMM 357	(3)
Principles of Marketing Management	IBM 301	(4)
Marketing Internship	IBM 441/2	(4)
Select two courses from Group A		(8)
Select two courses from Group B or C		(8)

Group A – Select 2 courses from A

Culture, People and Dress	AMM 108	(4)
Fashion Promotion	AMM 230	(4)
Apparel Product Analysis	AMM380/380A	(2/1)

Group B – Select 2 courses from B or C

Professional Selling	IBM 306	(4)
Retail Management	IBM 308	(4)
Retailing Problems	IBM 447	(4)

Group C

International Marketing Management	IBM 414	(4)
International Food and Fiber Marketing	IA/FMA 330	(4)
Strategy in International Marketing	IBM 415	(4)
Introduction to International Business	MHR 332	(4)

COURSE DESCRIPTIONS

AMM 101 Fashion Industry (4)

Introduction to development and scope of the global fashion pipeline: textile and apparel production, design, retail merchandising, marketing, distribution, and promotion. Understanding of apparel business organizations and planning. Introduction to career opportunities. Oral and written reports on current topics relevant to the fashion industry. 4 lectures/problem-solving.

AMM 108 Culture, People, and Dress (4)

Study of the interrelatedness of socio-psychological, economic and political/religious influences on dress in historical perspective. Cross-cultural analysis and interpretation of Western and non-Western clothing behavior through written analysis papers. 4 lectures.

AMM 160 Introduction to Textile Science (3)

Introductory study of the chemical and physical properties of textile fibers, yarns, fabric structures, dyes, and finishes. Criteria for selection and evaluation of textile properties, performance, legislation, and care. 3 lectures/problem-solving.

AMM 180L Apparel Production Lab (1)

Basic clothing construction techniques used in the apparel industry. Appropriate methods for quality construction using varying fabrics. May be taken as credit/no credit or credit by exam. 1 three-hour laboratory.

AMM 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AMM 210/210A Apparel Design Analysis (2/2)

Analysis of apparel designs for formal, expressive, and symbolic qualities. Use of design elements and principles as applied to clothing design and human body forms. Application of a computer-aided illustration program. Written and computer illustration projects. Concurrent enrollment required. 2 lectures/problem-solving, 2 two-hour activities.

AMM 230 Fashion Promotion (4)

Principles and techniques of advertising and promoting apparel wholesale and retail products. Emphasis placed on promotional mix, trend and forecast research, branding, special events, and how to reach culturally diverse populations. Written analysis and presentation. 4 lectures/problem-solving.

AMM 250 Apparel Merchandise Buying (4)

An introduction to and application of merchandise buying principles and procedures. Role of buyer and planner in wholesale and retail management. Calculation of apparel profitability and seasonal plans. Analysis of buying organizations, purchasing, and inventory control. Use of Excel spreadsheets to calculate merchandise mix and assortment plans. Written, computer, and oral projects. 4 lectures/problem-solving. Prerequisite: STA 120 and College of Business computer proficiency requirement.

AMM 270/270A Visual Merchandising/Store Design I (2/1)

Understanding of design principles and color theory, space, and lighting interrelation to display areas and interior design of stores. Analysis of their use in merchandising of goods and customer appeal. Written and oral projects. Concurrent enrollment required. 2 lectures/problem-solving. 1 two-hour activity. Prerequisite: AMM 210/210A or equivalent.

AMM 299/299A/299L Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination.

AMM 300 Fashion Industries Dynamics (2)

Detailed investigation of the textile and apparel supply chain with an emphasis on understanding the supply chain architecture, decision points, control points and choices of organizational structures. In-depth investigation of career opportunities and development of student portfolio. 2 seminar hours. Prerequisite: junior standing

AMM 310/310A Design and Merchandising Strategies (2/1)

Planning, developing, and presenting apparel product lines. Analysis of goals, merchandising strategies and product line constraints. Interrelationship of fashion information between fashion services, apparel suppliers and consumers to develop apparel products. Application of computer-aided illustration program. Written and oral projects. 2 lectures/problem solving, 1 two-hour activity. Concurrent enrollment required. Prerequisite: AMM 300.

AMM 314/314A Apparel Technical Design (2/2)

Principles and methods of developing apparel designs and specifications. Uses of CAD in executing product lines. Analysis of garment specifications for sizing and construction based on intended performance. Analysis of color and fabric development for quality and cost of product lines. Written and oral analysis projects. Concurrent enrollment required. 2 lectures/problem solving, 2 two-hour activities. Prerequisite AMM 310.

AMM 350 Retail Planning, Allocating and Forecasting (4)

Intensive study of apparel buying processes, planning and allocation of merchandise, strategic positioning, assortment development, prediction of trends, and purchase order management. Written analysis of competitive position, market share strategy and sales forecasting. 4 lectures/problem-solving. Prerequisite: AMM 250 or equivalent.

AMM 357 Apparel Importing and Exporting (3)

Fundamentals of apparel importing and exporting. Analysis, planning, and implementation strategies for global marketing of apparel. Management practices and issues facing firms that are involved in the importing and exporting of apparel. 3 lecture discussions. Prerequisite: AMM 300.

AMM 360/360A Textile Specification Buying (2/2)

Principles and practices in specification buying of textile, trim, and findings products. Performance and appearance testing, labeling and certification requirements. Color approval processes. Sourcing practices and procedures including vendor selection and vendor contracts. Concurrent enrollment required. 2 lectures/problem-solving, 2 two-hour activities. Prerequisite: AMM 380/380L.

AMM 380/380L Apparel Product Analysis (2/1)

Analysis and comparison of features in ready-to-wear apparel construction that make an appearance, quality, and price difference including equipment, construction, and raw materials. Introduction to testing fabric quality for its physical features and properties. Use of industrial equipment to analyze construction methods and problems. Written and oral projects. Concurrent enrollment required. 2 lectures/problem-solving, 1 three-hour laboratory. Prerequisite: AMM 300.

AMM 381/381L Apparel Production (3/1)

Introduction to apparel manufacturing from cut order planning through production/contracting. Emphasis on understanding the pre-production process of materials requirement planning, contractor agreements, and compliance. A comparison of cost and methods engineering for the primary production processes for cutting, assembly, and inspection. Concurrent enrollment required. 3 lectures/problem-solving, 1 three-hour laboratory. Prerequisite: IME 239 or ACC 207 and AMM 360/360A.

AMM 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies, or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

AMM 410/410A Apparel Product Development (2/2)

Development of apparel product patterns, prototypes, and samples. Use CAD technology in development of pattern blocks, first patterns, fit and pattern verification. Criteria for evaluation of apparel product prototypes, samples, and duplicates. Concurrent enrollment required. 2 hours lecture/problem-solving, 2 two-hour activities. Prerequisite: AMM 314/314A.

AMM 414/414A Apparel Pre-production (2/2)

Principles of production pattern-making, grading and marker-making. Evaluate patterns for construction methods and fabric performance. Criteria for selection of marker systems. Synthesize marker creation, efficiency, parameters, and material utilization. Spreading, cutting and final costing determinations. Written and oral analysis projects. Concurrent enrollment required. 2 lectures/problem solving, 2 two-hour activities. Prerequisite: AMM 410/410A.

AMM 441 Internship/Career Preparation (1)

Develop resume, cover letters, and portfolios. Learn interviewing techniques, professional etiquette, and networking. Locate internship site. 1 one-hour lecture/discussion.

AMM 442 Internship (1-4)

New, on-the-job professional experience related to apparel production or fashion retailing. A valuable contribution toward career goals based on completed coursework. Periodic analytical reports required. Prerequisite: AMM 441.

AMM 445 Field Study (1-8)

Tours of cities such as New York and countries such as England, France, China and Mexico to study the apparel industry. Visits and presentations of historic and present day fashion industries such as museums, design houses, textile mills, manufacturers, publishing companies and retail stores. Units dependent upon length and focus of trip. May be repeated for no more than 8 units. Preference given to AMM majors.

AMM 450 International Fashion Retailing (3)

Study and analysis of international fashion retailing practices. Conceptual and analytical tools necessary to understand opportunities and difficulties of planning and merchandising fashion on a worldwide scale. Retailing problems of multinational firms. Types of stores and store design in the international marketplace. Written and oral projects. 3 lectures/problem-solving. Prerequisite: AMM 357.

AMM 455/455A Fashion Retail Analysis (2/1)

Given a predetermined fashion statement, the execution of buying a merchandise assortment, delivering, and presenting product. An analysis of how to source the assortment plan including brand versus private label product selection, working with agents and contractors, financial commitments, risk, and how to work delivery of goods into stores. Calculation of quantitative measures including square footage and sales per square foot. Written and oral projects. Concurrent enrollment required. 2 lectures/problem-solving, 1 two-hour activity. Prerequisite: AMM 350.

AMM 470/470A Visual Merchandising Analysis (2/1)

Merchandising strategies of the three tiers of merchants. Evaluation of merchandise mix buying decisions with visual display related to consumer needs. Emphasis on brand analysis for visual display, balance of price, quality, and selection. Use of case studies to analyze real selling floors for visual presentation of brand anchors, product mix, and price points to consumers. Calculation of sell through, allocation ratio, and sales per square foot. Written and oral projects. Concurrent enrollment required. 2 lectures/problem-solving, 1 two-hour activity. Prerequisite: AMM 455.

AMM 481/481L Advanced Apparel Production (3 / 1)

In-depth apparel manufacturing processes of methods engineering, capacity planning, set-up time reduction, equipment investment, scheduling, and quality control. On-site problem solving of apparel manufacturing business practices including literature review, process documentation, and process improvement. Concurrent enrollment required. 3 lectures, problem solving, 1 three-hour laboratory. Prerequisite: AMM 381/381L.

AMM 492/492A Apparel Product Development Simulation (2/2)

Comprehend process of problem solving with principles, procedures and practices in developing an apparel line. Use of statistics in quality management for revising apparel product lines to meet consumer needs. Develop actual product line from design through pre-production. Completion of portfolio and career exploration activity. Written and oral projects. Concurrent enrollment required. 2 lectures/problem-solving, 2 two-hour activities. Prerequisite: AMM 414/414A and 481/481L.

AMM 495/495A Fashion Retailing Simulation (2/2)

Comprehend process of problem solving with principles, procedures and practices in operating a retail store. Use of statistics in store management for revising store operations to meet store needs. Conduct product sourcing and buying of store merchandise. Analysis and critique of case studies. Written and oral projects. Completion of portfolio and career exploration activity. Concurrent enrollment required. 2

lectures/problem-solving, 2 two-hour activities. Prerequisite: AMM 450 and AMM 470/470A.

AMM 499/499A/499L Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Prerequisite: permission of instructor.



FOOD MARKETING and AGRIBUSINESS MANAGEMENT

<<http://www.csupomona.edu/~fmanaged>>

This major is offered in the Food Marketing and Agribusiness Management/Agricultural Education Department. Two career tracks are offered within the major: International Agribusiness, and Food Marketing and Management.

Doug Lewis, Interim Chair

William C. Hughes
Marvin L. Klein

Jon C. Phillips
James M. Weidman

The Food Marketing and Agribusiness Management major teaches the application of business concepts to the agricultural industry. Because of the wide selection of course offerings, a broad range of occupational choices is available to the graduate. These include the banking and finance area, food and fiber processing, sales and marketing positions, federal, state and county government units, agricultural communications, farm and ranch management, commodity and produce brokerage, international trade, packing house management and supermarket management. The core is designed to provide students with an understanding of the basic functions of business and the application of theory and practice to the agribusiness industry. The directed electives and career tracks allow the student to design a curriculum that is more closely in tune with the student's career goals. The two career tracks allow students to tailor course work to their particular interests.

The International Agribusiness track includes courses within the university to prepare students for employment in some aspect of international trade, with more emphasis given to the international marketing area. The Food Marketing and Management track is directed more towards the domestic agribusiness industry. Within this track, students can generally emphasize some aspect of marketing or management with courses in both agriculture and business. Interested students can even direct their course work towards a specific technical area such as management of a crop or animal enterprise. As a supplement to classroom and laboratory meetings, field trips are taken to distribution centers, production areas, and other related industries within agriculture. Frequent visits by guest speakers from leading agricultural firms further ensure that students gain practical, current knowledge. In addition to business management, sales, and sales-promotional training, students may elect studies in specified production fields to gain valuable production techniques and experience necessary for job competency. As a senior, the student is encouraged to take part-time employment in a related agricultural industry of interest.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses in order to receive a degree in the major.

Orientation to the College of Agriculture	AG	100	(1)
Agriculture and the Modern World	AG	101	(4)
Computer Applications in Agriculture	AG	128/128L	(3)
or Introduction to Microcomputing	CIS	101	(4)
Global Resources for Food	IA	101	(4)
Managing Agribusiness Organizations	FMA	201	(3)
Food and Agribusiness Marketing	FMA	304	(4)
Seminar in Food and Agribusiness Management	FMA	310	(3)
Applied Economics for Agribusiness	FMA	311	(4)
Politics of Food and Agriculture	FMA	313	(3)

or Issues in California and World Agriculture	FMA	410	(3)
Accounting for Agribusiness	FMA	324	(4)
Financial Analysis for Agribusiness	FMA	326	(4)
International Food and Agribusiness Marketing	FMA	330	(4)
Data Management for Agribusiness	FMA	375	(4)
Internship	FMA	441	(3)
Development of Leadership Skills	AG	464	(3)

SUPPORT AND ELECTIVE COURSES

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Food Laws and Regulations	FST	322	(4)
or Legal Environment of Business Transactions	FRL	201	(4)
Marketing Management	IBM	301	(4)
Freshman English I* (A1)	ENG	104	(4)
Public Speaking* (A2)	COM	100	(4)
Critical Thinking* (A3)	PHL	202	(4)
Statistics with Applications* (B1)	STA	120	(4)
Introduction to American Government* (D1a)	PLS	201	(4)
and United States History* (D1b)	HST	202	(4)
Principles of Economics* (D2)	EC	201	(4)

*Courses marked with an * may be used to satisfy GE requirements as indicated. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units.

Career track (see advisor)			(45)
Unrestricted Electives			(8)

GENERAL EDUCATION COURSES

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specific courses are stated below, see the list of approved courses under General Education Requirements, Areas A through E.

Area A (12 units)

1. Written Communication
2. Oral Communication
3. Critical Thinking

Area B (16 units)

1. Math/Quantitative Reasoning
2. Physical Science
3. Biological Science
4. Science and Technology Synthesis

Area C (16 units)

1. Fine and Performing Arts
 2. Philosophy and Civilization
 3. Literature and Foreign Languages
 4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4)
- | | | | |
|--|----|-----|-----|
| | AG | 401 | (4) |
|--|----|-----|-----|

Area D (20 units)

- 1a. and 1b. U.S. History, Constitution, and American Ideals
 2. History, Economics, and Political Science
 3. Sociology, Anthropology, Ethnic, and Gender Studies
 4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4)
- | | | | |
|--|----|-----|-----|
| | AG | 401 | (4) |
|--|----|-----|-----|

Area E (4 units)

- Lifelong Understanding and Self-development

AGRICULTURAL BUSINESS MANAGEMENT MINOR

Accounting for Agribusiness	FMA	324	(4)
Financial Analysis for Agribusiness I	FMA	326	(4)
Agribusiness Enterprise Management	FMA	328	(4)
Select 20 units from the following:			
Global Resources for Food	JA	101	(4)
Managing Agribusiness Organizations	FMA	201	(3)
Sales and Advertising Management	FMA	225	(4)
Food and Agribusiness Marketing	FMA	304	(4)
Agricultural Commodity and Futures Trading	FMA	305	(3)
Wholesaling and Retailing of Food	FMA	306	(4)
Seminar in Food and Agribusiness Management	FMA	310	(3)
Applied Economics for Agribusiness	FMA	311	(4)
The Politics of Food and Agriculture	FMA	313	(3)
Equine Enterprise Management	FMA	329	(3)
International Food and Agribusiness Marketing	FMA	330	(4)
Data Management for Agribusiness	FMA	375	(4)
Operations Management for Agribusiness	FMA	376	(4)
Agribusiness Personnel Management	FMA	402	(4)
Food and Agricultural Marketing Applications	FMA	405	(4)
Real Property Appraisal and Acquisition	FMA	406	(4)
Issues in California and World Agriculture	FMA	410	(3)
Equine Investment Management	FMA	429	(3)
Equine Appraisal and Evaluation	FMA	430	(3)
Total Units		32	

INTERNATIONAL AGRICULTURAL BUSINESS MANAGEMENT MINOR

Global Resources for Food	JA	101	(4)
International Food and Agribusiness Marketing	FMA	330	(3)
Agricultural Policy in Developing Nations	JA	362	(4)
Food and Agricultural Marketing Applications	FMA	405	(4)
Issues in California and World Agriculture	FMA	410	(3)
Assessing International Agrimarketing Opportunities	FMA	431	(4)
Internship in Agricultural Business Management	FMA	441	(3)
Select two courses*		(6-8)	
Total Units		30-33	

- *1. College of Agriculture majors can take either
 - a. Two FMA courses or
 - b. Two internationally-oriented College of Business courses or
 - c. One of each
- 2. Non-College of Agriculture majors must take two non-FMA College of Agriculture courses to provide technical expertise.

COURSE DESCRIPTIONS

All Departmental offerings may be taken on a CR/NC basis except for majors in the department.

FMA 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

FMA 201 Managing Agribusiness Organizations (3)

A comprehensive overview of management fundamentals emphasizing the study of management and business organizations in the contemporary food and agricultural system. Includes various management theories, approaches and techniques and how they might be applied to organizations within the food and agricultural system. The conflict between organizational and personal values will also be covered. 3 lectures.

FMA 225 Sales and Advertising Management (4)

Industry-sponsored agricultural advertising programs; tools of publicity, merchandising and public relations. Detailed examination of local types of advertising media, and rates for short, seasonal promotions. Advertising provisions of marketing orders. Seminar type discussions and guest speakers. 4 lecture discussions.

FMA 299/299A/299L Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination.

FMA 304 Food and Agribusiness Marketing (4)

Economic aspects of marketing agricultural products. Problems and alternative solutions of various marketing institutions. Current trends and developments in California product marketing. 4 lectures. Prerequisite: EC 201 or permission of the instructor.

FMA 305 Agricultural Commodity Marketing and Futures Trading (3)

Principles of marketing agricultural commodities. Understanding the operation of commodity markets, developing marketing strategies and learning the mechanics of futures trading. Application for specific commodities. 3 lectures.

FMA 306 Wholesaling and Retailing of Food Products (4)

Principles and practices of distributing food products from producer to consumer; buying, assembling, transporting, handling, receiving and merchandising. Functions of wholesalers and intermediate handlers, chain stores, food brokers, jobbers. Operating costs of retail stores; site selection; scheduling; management of store personnel; pricing, inventory control. 4 lectures.

FMA 310 Seminar in Food and Agribusiness Management (3)

Seminar on special problems encountered in food and agribusiness management with an emphasis on the food consumer. Economic, social, cultural and demographic factors influencing consumer behavior and consumption patterns covered. Market surveillance techniques used by managers will also be discussed. 3 lecture discussions. Prerequisite: Junior status or food/agribusiness industry experience.

FMA 311 Applied Economics for Agribusiness (4)

Intermediate micro-economic theory applied to production and marketing problems in agriculture. 4 lectures/problem-solving. Prerequisite: EC 201 or consent of instructor.

FMA 313 Politics of Food and Agriculture (3)

The political framework affecting the food and agricultural system. Federal and state laws and regulations impacting agribusiness. Contemporary development and economic analysis of public programs and policies. Current policies and programs as well as alternate policies evaluated. Seminar discussions. Policy case studies. 3 lecture discussions. Prerequisite: EC 201 or consent of instructor.

FMA 324 Accounting for Agribusiness (4)

Emphasis on the practical applications of accounting information for managers of food marketing and agribusiness management. Analysis of accounting data and its meaning for management and financial decisions. Includes the basics of recording transactions as well as accounting for assets, liabilities, owner's equity and net income, and the interpretation of this information. 4 lectures/problem-solving.

FMA 326 Financial Analysis for Agribusiness I (4)

Techniques of financial analysis. To include capital budgeting, sources of loans for agribusiness, analysis of financial statements, credit instruments, risk and insurance for agriculture, farm credit system. 4 lectures/problem-solving. Prerequisite: FMA 324.

FMA 327 Financial Analysis for Agribusiness II (3)

Continuation of FMA 326. Financial forecasting, leverage and growth, further topics in the time value of money, working capital management, financing operations. 3 lectures. Prerequisite: FMA 326.

FMA 328 Agribusiness Enterprise Management (4)

Criteria for decision making involving food and agribusiness enterprises. Case studies used. Budgeting processes, credit use, and feasibility analysis. Source of economic information. Introduction to simulation of management process. Seminar discussions and feasibility study prepared. 4 lectures.

FMA 329 Equine Enterprise Management (3)

Equine enterprise analysis with emphasis on capital acquisition, leasing, land acquisition, legal problems and labor problems. 3 lectures. Prerequisites: FMA 328, AVS 125/125L.

FMA 330 International Food and Agribusiness Marketing (4)

Marketing of food, fiber and horticultural products in foreign markets. Special emphasis on selecting export markets, procedures for establishing contacts, promotion, financing, insuring, shipping tariffs, customs, regulations and other matters related to food and fiber products. Management practices and problems of firms involved in exporting and importing textiles and garments, livestock, fruits, vegetables, grains and other food and fiber products. 4 lecture/discussions.

FMA 350/LIS 350 Water and Civilization (4)

Water and its relationship to civilization from ancient history to modern developments. Survey of global water resources and current issues of distribution, relationship to economic development, and the environment. Analysis of state and regional water supplies, water districts. Determination of water requirements for agriculture in arid and humid regions.

FMA/IA 360 Agricultural Cooperatives (4)

Structure, management and organization of the Agricultural Cooperative with emphasis upon current management practice. Includes comparison of cooperative with other business forms, ideals, history, and progress of the cooperative movement, problems in establishing a new cooperative, financing and membership problems. 4 lecture discussions.

FMA 375 Data Management for Agribusiness (4)

Principles and procedures involved in analysis of agricultural data for management. Includes single two-sample hypothesis testing for means and proportions. Chi-square, simple and multiple regression and correlation. Microcomputer applications. 4 lectures/problem-solving. Prerequisite: STA 120 or equivalent.

FMA 376 Operations Management for Agribusiness (4)

Application of statistical and other quantitative techniques employed in agricultural economic and operations analysis. Areas covered include statistical forecasting, resource allocation, break-even analysis, project management, inventory control, total quality management (TQM), and quality control. 4 lectures/problem-solving. Prerequisite: FMA 375.

FMA 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

FMA 402 Agribusiness Personnel Management (4)

Management-employee relations and theory; employee motivation; union and management relations; recruitment and selection; performance appraisal; communications; individual and group incentive systems; employee counseling; labor legislation; wage determination and salary systems; employment and unemployment. Case studies analyzed. Seminar discussions held, role playing emphasized, guest speakers. 4 lectures.

FMA 405 Food and Agricultural Marketing Applications (4)

An application of theories, principles and procedures involved in developing a marketing strategy. Students will work as a team to develop a marketing plan for an agricultural product. Topics covered will include all aspects of food and fiber market strategy planning such as identifying a target market, analyzing market opportunities, developing a marketing mix, and completing a budget for the plan. 4 lecture discussions.

FMA 406 Real Property Appraisal and Acquisition (4)

Principles, methods and techniques of appraising agricultural real property for loans, purchase and sale, tax assessments, condemnations, and other purposes. 3 lecture discussions.

FMA 410 Issues in California and World Agriculture (3)

Discussion and analyses of contemporary issues of the food and agricultural system in California and the world. Overview of principles and issues such as the resource base, environmental and health consequences of production and marketing, international trade and free trade agreements, and designing an economically and environmentally sustainable food and agricultural system for California and the world. 3 lecture discussions. Prerequisites: IA 101, FMA 304, FMA 311, FMA 313.

FMA 429 Equine Investment Management (3)

In-depth analysis of equine investments. Emphasis on capital acquisition, equine tax law, limited partnerships, joint ventures, and stallion or mare syndications. 3 lectures.

FMA 430 Equine Appraisal and Evaluation (3)

Principles of equine evaluation and appraisal. The student will perform an actual appraisal and be required to prepare an appraisal report. 3 lectures.

FMA 431 Assessing International Agrimarketing Opportunities (4)

Comparative agribusiness systems and methods to assess international agribusiness trade and foreign investment opportunities. Analyzes the international forces with which the international agribusiness firm must contend and potential responses. Includes integration of foreign food and agricultural marketing, natural resource and production policies with impact on private sector responses. Term project on a product and country required. 4 lecture discussions. Prerequisites: IA 101, FMA 300 or IA 362 or equivalents.

FMA 441, 442 Internship in Food Marketing and Agribusiness (1-4) (1-4)

On-the-job training in agricultural business management providing collegiate level experience in food distribution, agricultural management. One unit credit for each 120 hours of experience and training. No more than 6 units of credit can be earned. Useful for preparation of senior project. Application to coordinator required during the quarter prior to the internship.

FMA/IA 450 Agricultural Water Resource Management (4)

Water resource management applied to current issues. Water delivery systems in the U.S. and California, survey of water rights, water pollution, water conservation, food and agricultural system water use, and efficient water management. Includes water problems in developing nations. 4 lecture discussions.

FMA 461, 462 Senior Project (2)

Selection and completion of a project under faculty supervision. Projects typical of problems which graduates must solve in their fields of employment. Project results are presented in a formal report. Must be taken in sequence, not concurrently. Prerequisites: FMA 311, 324, 326, 375.

FMA 463 Undergraduate Seminar (2)

New methods and developments, practices, and procedures in the field. 1 meeting. Prerequisite: senior project completed.

FMA 490 Senior Feasibility Study (3)

Selection and completion of a major feasibility study under faculty supervision. Prerequisites: FMA 311, 324, 376.

FMA 491 Senior Seminar I (2)

The first course in the capstone series for majors. Panel discussions and debates on current topics. Also includes career-related activities involving interviews with industry representatives and resume writing. 2 seminars. Prerequisite: FMA 490.

FMA 492 Senior Seminar II (2)

The second course in the capstone series for majors. Includes debates on current topics, case studies monitored by faculty in various specialties as well as industry representatives. Students will give videotaped presentation. 2 seminars. Prerequisite: FMA 491.

FMA 499/499A/499L Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination of lecture and laboratory or activity.

FMA 503 Agriculture in Development (4)

Survey of food production and marketing systems as well as issues in agricultural development. Examination of attitudes and approaches for rural development practitioners. Understanding of interrelationships among nutrition, agricultural, environmental, economic, political, social, and gender factors. 4 lectures.

FMA 562 Rural Development Project. Analysis (4)

Principles of rural development projects in developing countries to increase nutritional status, primarily in rural areas. Involves case studies, project analysis and systems application to total project development. 4 lectures.

FMA 575 Statistics for Agriculture (4)

A summary of statistical tools and techniques used in agriculture. Includes hypothesis testing, Chi Square, ANOVA, correlation, as well as simple and multiple regression. Application of computer to selected statistical techniques. Review of statistical literature from various fields of agriculture. Open to graduate students only. 4 lectures/problem-solving. Prerequisite: STA 120 or equivalent.

FMA 695 Research Project (2-4)

A written research project concerning a significant problem in the agribusiness or food industries. Directed by a committee of graduate faculty members. Total credit limited to 4 units.

FOODS AND NUTRITION

<<http://www.csupomona.edu/~hnfs>>

The Foods and Nutrition major offered in the Department of Human Nutrition and Food Science has two options. These are: Dietetics and Nutrition Science.

Douglas Lewis, Chair and Graduate Coordinator
Mark S. Meskin, Didactic Program Director
Kara Caldwell-Freeman, Dietetic Internship Director
Martin F. Sancho-Madriz, FST Program Director

Susan J. Algert
Marie A. Caudill
Maria Botero Omary

A Bachelor of Science degree with a major in foods and nutrition prepares students for challenging and rewarding careers and provides a strong academic background for graduate study and research. Foods and nutrition majors select a career track to acquire basic knowledge in the field and gain experience in technological skills, problem-solving, communication skills, interpersonal relations, and organizational and leadership competencies as applied to the areas of dietetics.

High school students planning to major in foods and nutrition are advised to build a background in foods, chemistry, mathematics, and biology. Community college students should concentrate on chemistry (including organic), biology (including microbiology), foods, nutrition, statistics, communication skills, and general education.

The curriculum, facilities, and faculty reflect the Human Nutrition and Food Science Department's commitment to a strong, up-to-date, science-based undergraduate program that provides the types of skills and knowledge needed by graduates to meet professional goals. Career options offered within the major are the following:

Dietetics Option

This career option is an Accredited American Dietetic Association Didactic Program in Dietetics. Students pursuing career goals in the dietetic field qualify for post-graduate internships, pre-professional practice programs, and/or graduate programs which can lead to membership in the American Dietetic Association (ADA). The department offers a post-baccalaureate Dietetic Internship Program which is accredited by the American Dietetic Association. A minimum GPA of 2.8 overall and 3.0 in major courses is required for application to the Cal Poly Pomona Dietetic internship. Upon completion of a dietetic internship or pre-professional practice program, graduates are eligible to take the registration examination to become registered dietitians. Students requesting transcript evaluation by the ADA will be required to pay an extra transcript fee of \$20 if registered as students at Cal Poly Pomona or \$25 if not currently enrolled. A physiology minor may be included in this career option with a few additional courses.

Dietitians are members of the professional health care team and serve as facilitators who translate scientific knowledge into practical applications so that consumers can make informed decisions about their diet.

Dietitians are employed in acute and long-term care facilities, community and government agencies, schools, the private sector, or self-employed. Administrative dietitians supervise and coordinate large feeding operations in hospitals, extended care facilities, restaurants, colleges, schools, and businesses.

Nutrition Science Option

The Option in Nutrition Science provides students a science based education emphasizing nutrition as preparation for post-graduate study in medical, veterinary, dental, pharmacy, physical therapy and physician assistant programs. Many students graduating with the Nutrition Science option will choose to pursue Master of Science and PhD degrees in nutrition and nutrition related fields including food science, toxicology, pharmacology, epidemiology and public health. Nutrition Science is a biological science that requires a strong background in chemistry and biology, along with calculus and physics. The option focuses on nutrient biochemistry, nutrient requirements, the roles of nutrients in prevention and treatment of diseases and nutrition-related policy and public health issues. Students also acquire a strong background in scientific methodology when they choose 12 units from any of the following emphasis areas: Molecular and Cellular, Analytical, Biochemical and Clinical, Food Science and Technology, Community Nutrition, Animal Nutrition, or Kinesiology.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses including option core courses for the major in order to receive a degree in the major.

Orientation to the College of Agriculture	AG	100	(1)
Introduction to the Professions	FN	100	(1)
Nutrition	FN	235	(4)
Introduction to Research Methods	FN	263	(2)

Professional Options (all students must complete the required courses in one of the following options)

Dietetics Option Core

Introduction to Foods	FN	121/121L	(4)
Experimental Food Science	FST	321/321L	(4)
Food Safety and Current Issues	FST	325	(4)
Culture and Meal Patterns	FN	328/328L	(4)
Nutrition Through the Life Cycle	FN	335	(4)
Nutrient-Drug Interactions	FN	343	(2)
Nutrition Education	FN	345/345L	(3)
Community Nutrition	FN	346/346L	(3)
Food Service Systems I	FN	357/357L	(4)
Food Service Systems II	FN	358/358L	(4)
Food Service Systems III	FN	359/359L	(4)
Advanced Nutrient Metabolism I	FN	433	(4)
Advanced Nutrient Metabolism II	FN	434	(4)
Advanced Nutrient Metabolism III	FN	435	(4)
Medical Nutrition Therapy I	FN	443/443L	(4)
Medical Nutrition Therapy II	FN	444/444L	(4)

Nutrition Science Option Core

Introduction to Food Science	FST	125	(4)
Nutrition Through the Life Cycle	FN	335	(4)
Nutrient Drug Interactions	FN	343	(2)
Advanced Nutrient Metabolism I	FN	433	(4)
Advanced Nutrient Metabolism II	FN	434	(4)
Advanced Nutrient Metabolism III	FN	435	(4)
Medical Nutrition Therapy I	FN	443/443L	(4)
Medical Nutrition Therapy II	FN	444/444L	(4)

Emphasis Areas in Nutrition Science Option

Select 16 units form one or more of the following emphasis areas:

Molecular and Cellular

Biology of Cancer	BIO	302	(4)
Genetics	BIO	303	(4)
Advanced Genetics	BIO	421	(3)
Cell, Molecular and Developmental Biology	BIO	310	(4)
Cellular Physiology	BIO	428/428L	3/2
Neuroscience	BIO	424	(3)

Analytical, Biochemical and Clinical

Quantitative Analysis	CHM	221/221L	(4)
Biochemistry	CHM	328/328L	(4)
Biochemistry	CHM	329/329L	(4)
Clinical Chemistry	CHM	331/331L	(2/2)
Spectroscopic Methods	CHM	342/342L	(2/2)
or Separation Methods	CHM	343/343L	(2/2)
or Electroanalytical Methods	CHM	344/344L	(2/2)
Bioanalytical Chemistry	CHM	450	(4)
Recombinant DNA Biochem	CHM	453	(3)

Food Science and Technology

Meat Science and Industry	AVS	327/327L	(3/1)
Seafood and Poultry Processing	AVS	328/328L	(3/1)
Meat Processing	AVS	427/427L	(3/1)
Food Laws and Regulation	FST	322	(4)
Food Safety and Current Issues	FST	325	(4)
Sensory Analysis	FST	418/418L	(2/2)
Food Chemistry	FST	420/420L	(2/2)
Food Analysis	FST	422/422L	(2/2)
Food Microbiology	MIC	320/320L	(3/1)

Community Nutrition and Dietetics

Introductory Food Science	FN	121/121L	(2/2)
Experimental Food Science	FST	321/321L	(2/2)
Culture and Meal Patterns	FN	328/328L	(2/2)
Nutrition Education	FN	345/345L	(2/1)
Community Nutrition	FN	346/346L	(2/1)
Food Service Systems Management I	FN	357/357L	(3/1)
Food Service Systems Management II	FN	358/358L	(3/1)
Food Service Systems Management III	FN	359/359L	(3/1)
Nutrition/Int'l Development	FN/IA	445	(4)

Animal Nutrition

Intro to Animal Nutrition	AVS	100	(3)
Feeds and Feeding	AVS	101/101L	(1/1)
Equine Mgmt Science	AVS	125/125L	(3/1)
Equine Nutrition	AVS	355	(3)
Applied Animal Feeding	AVS	303/303L	(3/1)
Animal Nutrition	AVS	402	(3)
Ruminant Nutrition	AVS	403	(3)
Nutritive Analysis	AVS	424L	(2)

Kinesiology

Foundations of Exercise Science	KIN	301/301L	(3/1)
Physiology of Exercise	KIN	303/303L	(3/1)
Physiology of Exercise II	KIN	403/403L	(3/1)
Science of Physical Aging	KIN	365	(4)
Sports Medicine	KIN	455	(4)
Exercise and Weight Control	KIN	456	(3)

SUPPORT AND ELECTIVE COURSES**Dietetics Option**

College Chemistry	CHM	122/122L	(4)
Elements of Organic Chemistry	CHM	201/250L	(4)
Basic Microbiology	MIC	201/201L	(5)
Human Physiology	ZOO	235/235L	(4)
Accounting for Agribusiness	FMA	324	(4)
Elements of Biochemistry	CHM	321/321L	(4)
Freshman English I* (A1)	ENG	104	(4)
Freshman English II* (A3)	ENG	105	(4)
Statistics with Applications* (B1)	STA	120	(4)
College Chemistry* (B2)	CHM	121/121L	(4)
Basic Biology* (B3)	BIO	121/121L	(5)
Introduction to American Government* (D1a)	PLS	201	(4)
United States History* (D1b)	HST	202	(4)
Agriculture and the Modern World* (D2)	AG	101	(4)
General Psychology* (E)	PSY	201	(4)
Directed Electives for Dietetics (choose from departmental list)			(22)

Nutrition Science Option

Foundations of Biology	BIO	122/122L	(5)
General Chemistry	CHM	122/122L	(4)
General Chemistry	CHM	123/123L	(4)
Organic Chemistry	CHM	314	(3)
Organic Chemistry	CHM	315	(3)
Organic Chemistry	CHM	316	(3)
Organic Chemistry Laboratory	CHM	317L	(1)
Organic Chemistry Laboratory	CHM	318L	(1)
Organic Chemistry Laboratory	CHM	319L	(1)
Elements of Biochemistry	CHM	321/321L	(4)
or Biochemistry	CHM	327/327L	(4)
College Physics	PHY	121	(3)
College Physics	PHY	122	(3)
College Physics	PHY	123	(3)
College Physics Laboratory	PHY	121L	(1)
College Physics Laboratory	PHY	122L	(1)
College Physics Laboratory	PHY	123L	(1)
Microbiology	MIC	201/201L	(4)
Microcomputing	CIS	101	(4)
Calculus for Life Sciences	MAT	120	(4)
Human Physiology	ZOO	235/235L	(4)
Freshman English I* (A1)	ENG	104	(4)
Freshman English II* (A3)	ENG	105	(4)
Statistics with Applications* (B1)	STA	120	(4)
College Chemistry* (B2)	CHM	121/121L	(4)
Foundations of Biology* (B3)	BIO	121/121L	(5)
Introduction to American Government* (D1a)	PLS	201	(4)
United States History* (D1b)	HST	202	(4)
Agriculture and the Modern World* (D2)	AG	101	(4)
General Psychology* (E)	PSY	201	(4)
Electives			(5)

*Courses marked with an * may be used to satisfy GE requirements as indicated. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units.

GENERAL EDUCATION COURSES

Students should consult the catalog website <http://www.csupomona.edu/~academic/catalog/> for current information regarding this requirement. Unless specific courses are stated below, see the list of approved courses under General Education Requirements, Areas A through E.

Area A (12 units)

1. Written Communication
2. Oral Communication
3. Critical Thinking

Area B (16 units)

1. Math/Quantitative Reasoning
2. Physical Science
3. Biological Science
4. For Nutrition Science majors:
Project Design Principles and ApplicationsAG 481/482 (2)(2)
- For Dietetics majors:
Genetics and Human IssuesBIO 300 (4)

Area C (16 units)

1. Fine and Performing Arts
2. Philosophy and Civilization
3. Literature and Foreign Languages
4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4)AG 401 (4)

Area D (20 units)

- 1a. and 1b. U.S. History, Constitution, and American Ideals
2. History, Economics, and Political Science
3. Sociology, Anthropology, Ethnic, and Gender Studies
4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4)AG 401 (4)

Area E (4 units)

Lifelong Understanding and Self-development

FOODS AND NUTRITION MINOR

The purpose of the minor in Foods and Nutrition is to help students understand the role that nutrients play in maintaining good health.

Introduction to Foods	FN 121/121L	(4)
Food Safety and Current Issues	FST 325	(4)
Nutrition Science and Health	FN 305	(4)
or Introduction to Nutrition	FN 235	(4)
Nutrition of the Life Cycle	FN 335	(4)
Community Nutrition	FN 346/346L	(3)
College Chemistry	CHM 121/121L	(4)
College Chemistry	CHM 122/122L	(4)
Elements of Organic Chemistry	CHM 201/250L	(4)
One upper division FN class		(3-4)
Total units required		(34-35)

COURSE DESCRIPTIONS

All courses offered by the department may be taken on a CR/NC basis only by non-majors.

FN 100 Introduction to the Profession (1)

Orientation to careers in dietetics, nutrition, and food science. Introduction to professional associations, publications and legislation pertinent to the professions discussed. Required of all HNFS students. 1 lecture discussion.

FN 101 Introduction to Family Issues (4)

An introduction to family studies covering issues related to family demographics, types of families, living arrangements, paths to family formation, childbearing patterns, changing roles of family members, economic well-being, child care and future outlook for children. Lecture, discussion, case studies, analysis of data sets, and student project related to a current issue. Fulfills GE requirement for Area D3. 4 lectures/problem-solving.

FN 121/121L Introduction to Foods (2/2)

Application of food science concepts such as food composition, functional properties, and structure of foods. Study of food categories and basic culinary techniques. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required.

FN 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research studies or surveys of selected problems for lower division students. Total credit limited to 4 units, with a maximum of 2 units per quarter.

FN/KIN 203 Health, Nutrition and the Integrated Being (4)

Investigation of specific areas of the integrated being dealing with nutrition, stress, drugs, sexuality, major health problems and death and dying. Understanding their effect on the integrated being and the development of behaviors and actions that will promote optimum physical and mental health. Meets General Education Area E requirement. Team- taught. 4 lecture discussions.

FN 228 Food and Culture (4)

Interrelationship of food availability, historical developments, socio-economic institutions, political, religious, and other influences on food patterns. In-depth study of a selected culture group. Oral presentation and discussion of group projects. 4 lectures. Meets General Education Area D3 requirement.

FN 235 Nutrition (4)

Calculation of individual nutrient requirements. Utilization of dietary guidelines. Diet self-evaluation. Digestion, absorption, metabolism and excretion of carbohydrates, lipids, proteins, vitamins and minerals. Role of Nutrition in health promotion, disease prevention and treatment of disease. 4 lecture/discussions. Prerequisite: CHM 201, CHM 250L or equivalent.

FN 245 Consumerism: Its Impact and Issues (4)

Analysis of the role of consumption in economic systems. The consumer movement past, present and future viewed as a response to economic and social conditions. Contemporary consumer issues, information sources, legislation and protection. 4 lectures/problem-solving hours.

FN 263 Introduction of Research Methods (2)

Introduction to research in food, nutrition and food science, including identification of current research, literature searches, appropriate data collection procedures analysis and interpretation. Development of proposal which states problem, hypothesis, procedure/method and data analysis. Prerequisite: FN 235 or FST 125.

FN 299/299A/299L Special Topics (1-4)

Group study of a selected topic, the title to be specified in advance for lower division students. Total credit limited to 4 units. Instruction is by lecture, laboratory, activity, or a combination.

FN 305 Nutrition, Science and Health (4)

Integrative approach to nutrition, health and fitness based on physiological and biochemical principles. Role of diet and other influences in promoting wellness and preventing degenerative diseases. Nutritional self-assessment. Written critiques of current controversies and other assigned topics. 4 one-hour lecture/discussions. Prerequisites: One course from each of the following Sub-areas: A1, A2, A3 and B1, B2, B3. GE Synthesis course for Sub-area B4.

FN 328/328L Culture and Meal Patterns (2/2)

Relation of environment, technology, religion, social institutions and other factors influencing culture and patterns. Selected cultures, countries and regions. Management of meals. Individual oral reports and group projects. 2 lectures/problem-solving, 2 three-hour laboratories. Concurrent enrollment required. Prerequisite: FN 121/121L or equivalent; junior standing.

FN 335 Nutrition of the Life Cycle (4)

Nutritional needs of pregnancy, lactation, childhood, adolescence, adulthood and the aged. Planning and computation of normal diets for all phases of the life cycle. Reading and reporting of current developments in nutrition. 4 lectures/problem-solving. Prerequisite: FN 305 or FN 235, and ZOO 235/235L.

FN 343 Nutrient-Drug Interactions (2)

Basic principles of absorption, distribution, biotransformation and excretion of drugs. Introduction to the biochemical and physiological effects of drugs and their mechanisms of action. Effect of drugs on nutritional status. Nutritional effects on drug absorption, metabolism, action and potency. 2 lecture discussions. Prerequisite: FN 235 or FN 305.

FN 345/345L Nutrition Education (2/1)

Principles of learning and evaluation applied to nutrition. Development of instructional systems, including objectives, learning activities and strategies in various settings. Identifications and analysis of current problems inherent in such applications. Discussion and critique of student reports. 2 lectures/problem-solving, 1 three-hour lab. Concurrent enrollment required. Prerequisites: FN 121/121L, FN 305 or FN 235, FN 328/328L and PSY 201.

FN 346/346L Community Nutrition (2/1)

Goals and trends in community nutrition. Dietary methodology. National nutrition status surveys. Role of public and private agencies in community nutrition programs. Analytical tools. Grantsmanship, public policy and legislation, 2 lectures, 1 three-hour laboratory. Concurrent enrollment required. Prerequisites: FN 121/121L, FN 235 or FN 305, FN 328/328L, FN 335, FN 345/345L, CHM 201/250L, PSY 201, ZOO 235/235L.

FN 357/357L Foodservice Systems Management I (2/2)

Introduction to foodservice management through a systems approach perspective. Production planning, quantity food production. Principles and practices in planning, preparing and serving food. Beginning of facility planning project, including marketing, business plans, goals and objectives. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required. Prerequisite: FN 121/121L.

FN 358/358L Foodservice Systems Management II (2/2)

Management of foodservice facilities using menu as a basis for determining recipes, specifications, receiving and storage standards. Purchasing for the foodservice industry. Continuation of facility planning project. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required. Prerequisite: FN 357/357L.

FN 359/359L Foodservice Systems Management III (2/2)

Management principles in foodservice systems, including human resource, financial, and facility management. Distribution and service. Equipment and layout in foodservice facilities. Completion of facility planning project. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required. Prerequisites: FN 358/358L.

FN 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research studies, or surveys of selected problems for upper division students. Total credits limited to 4 units, with a maximum of 2 units per quarter.

FN 421/421L Recipe Development and Food Presentation (2/2)

Sources of recipes, testing procedures and recipe writing for conventional and microwave food preparation. Development of recipe brochure, including photography. 2 lectures, 2 three-hour laboratories. Concurrent enrollment required. Prerequisite: FN 121/121L or equivalent.

FN 433 Advanced Nutrient Metabolism I (4)

Macronutrients and their metabolism with an emphasis on regulation, structure, digestion, absorption, transport, distribution, and disease states. Written analysis of current research. 4 lectures/ problem-solving. Prerequisites: CHM 321/321L, FN 235 or 305, FN 335, ZOO 235/235L, BIO 300 or 303.

FN 434 Advanced Nutrient Metabolism II (4)

Integration and regulation of metabolism. Hormonal effects. Water soluble vitamins as regulatory nutrients. Dietary reference intakes and recommended dietary allowances. Written analysis and critique of current research. 4 lectures/ problem solving. Prerequisite: CHM 321/321L, FN 235 or FN 305, FN 433, ZOO 235/235L, BIO 300 or 303.

FN 435 Advanced Nutrient Metabolism III (4)

Fat soluble vitamins and minerals as regulatory nutrients. Sources, absorption, transport and storage. Functions and mechanisms of action. Interactions with other nutrients. Metabolism and excretion. Dietary reference intakes and recommended dietary allowances. Written analysis and critique of current research. 4 lectures/problem solving. Prerequisite: CHM 321/321L, FN 235 or FN 305, FN 433, FN 434, ZOO 235/235L, BIO 300 or 303.

FN 441, 442 Internship in Foods and Nutrition (1-4) (1-4)

On-the-job training in foods and nutrition, providing professional level experiences in food service, community nutrition, research, and quality control. Experiences may be useful for preparation of senior projects. Total credit for each course is limited to four units. Prerequisite: permission of coordinator required in advance.

FN 443/443L Medical Nutrition Therapy I (3/1)

Pathophysiology of selected medical problems with specific attention to nutritional needs and treatment as part of evidenced based medical care. Clinical nutrition applications in acute and chronic disease. Nutritional care process, nutritional support, gastrointestinal tract disease, liver disease and metabolic stress. Nutrition assessment, medical terminology, charting and documentation, standard hospital diets, exchange system for meal planning, calculations for parenteral nutrition and, case-study discussions. 3 lectures, 1 three-hour laboratory. Prerequisites: CHM 201/250L, CHM 321/321L, FN 235 or FN 305, FN 335, FN 433, ZOO 235/235L, BIO 300 or 303. Concurrent enrollment required.

FN 444/444L Medical Nutrition Therapy II (3/1)

Continuation of Medical Nutrition Therapy I. Cardiovascular disease, diabetes, renal disease, cancer, metabolic disorders, obesity, anemias, food allergy and intolerance, and alternative medicine. Development of critical problem-solving skills, calculations, case study discussion and presentations. 3 lectures, 1 three-hour laboratory. Prerequisite: CHM 201/250L, CHM 321/321L, FN 235 or FN 305, FN 335, FN 433, FN 443/443L, ZOO 235/235L, BIO 300 or 303.

FN/IA 445 Agriculture, Nutrition, and International Development (4)

Issues in technology, food policy, nutrition, political economy, and social welfare in developing societies. Integrates concerns about food and nutrient distribution and availability, malnutrition, scientific principles of nutrient utilization and metabolism, and human productivity and reproduction. Implications for a just and sustainable economic development. 4 lectures. Prerequisites: Completion of GE Area A, B3, and D2 or D3. Course fulfills GE Area B4 or D4.

FN 463 Undergraduate Investigations and Seminar (4)

Individual investigations and group studies of foods and nutrition issues. Oral presentations and written reports. 4 seminar-discussions. Prerequisites: COM 204, ENG 105, FN 263 and senior standing.

FN 499/499A/499L Special Topics (1-4)

Group study of a selected topic, the title to be specified in advance for upper division students. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination of both.

FOOD SCIENCE AND TECHNOLOGY

<<http://www.csupomona.edu/~hnfs>>

Douglas Lewis, Chair and Graduate Coordinator
Martin F. Sancho-Madriz, Program Director

Susan J. Algert
Kara Caldwell-Freeman
Marie A. Caudill

Mark S. Meskin
Maria Botero Omary

The Food Science and Technology (FST) Bachelor of Science curriculum at Cal Poly Pomona is an interdisciplinary program that draws faculty and courses from Human Nutrition and Food Science, Animal Science, Horticulture, Food Marketing and Agribusiness, Biology, Chemistry, and Industrial and Manufacturing Engineering. Students have the option of choosing science and technology, business, culinology™, or pre-professional (for students interested in pre-vet, pre-med or pre-dental academics) tracks while moving through a curriculum designed to meet the Institute of Food Technologists (IFT) undergraduate standards and guidelines. Students will be able to tailor the program to their general interests and career goals by choosing one of the following career tracks.

Science and Technology

This track emphasizes learning scientific concepts with the application of technology. It provides the opportunity to expand beyond the background provided by the core courses of the major. This track is for students interested in pursuing a master's and/or a doctoral program in a science or technology field in the future. In addition, this track provides additional background for research and development jobs in industry and the public sector and it will prepare one to become a food chemist, food microbiologist, or a food processing technologist. By carefully selecting electives, students may also earn a minor in chemistry, microbiology, or foods and nutrition.

Business

This track applies food science and technology knowledge to marketing and entrepreneurship. With a science and technology foundation and an emphasis in business, students can successfully compete for food industry jobs in project management, technical sales, marketing and advertising. This track is designed for students interested in pursuing a Master of Business administration (MBA) program later on.

Culinology™

Culinology is a trademark of the Research Chefs Association (RCA). This track is one of few programs approved by RCA. The curriculum blends food science and culinary arts and will provide tools to successfully develop foods for retail and food service consumption. This track is particularly attractive to those interested in product development. Students will receive a bachelor's degree in Food Science and Technology under the Institute of Food Technologists' guidelines while taking a number of courses in Culinary Arts.

Pre-professional

The Pre-professional track prepares students for a degree in Food Science and Technology that meets the Institute of Food Technologists' guidelines for an undergraduate program in Food Science while preparing to enter veterinary, medical, and other professional graduate programs. This track includes 24 units in

biological science and chemistry courses. With a professional degree in veterinary sciences, an undergraduate degree in FST will prepare students to be successful in jobs related to inspection, safety, and processing of animal foods.

The major was established in fall 1999 in response to increasing demands from the fast-growing Southern California food industry for food scientists and technologists. It allows students to apply knowledge from basic disciplines such as chemistry, microbiology, physics and engineering to different areas of Food Science and Technology such as food chemistry, food processing, sensory evaluation, food analysis, product development, and packaging and food safety among others. Competencies in these areas enable graduates to succeed in the food industry as well as in local and federal governmental agencies as they face challenges in food manufacturing, research and development, quality control, food regulations, and marketing.

The type of work performed by food scientists includes research, interpretation, and application of information regarding the basic composition, structure and properties of foods. They study the chemistry of changes occurring during processing and utilization of food products by consumers. Process design for commercial food processing, selection and application of unit operations for the production of processed foods, optimization of processing parameters. Selection and application of microbiological and chemical analyses for food products. Establishment and implementation of Standard Sanitation Operating Procedures (SSOPs), Good Manufacturing Practices (GMPs) and Hazard Analysis Critical Control Point (HACCP) systems in food processing facilities. Monitoring for compliance with government, company and industry standards for quality or safety of food products. Product development and improvement, product formulation, selection and application of ingredients. Food packaging selection and testing. Establishment of quality assurance systems in food processing facilities. Training of plant employees in technical, quality and safety aspects.

Cal Poly Pomona is uniquely positioned for this program because of its 1) accessibility to a vast labor market for graduates, 2) diversified faculty, and 3) excellent agricultural and technological facilities and laboratories.

High school students planning to major in Food Science and Technology are advised to build a background in foods, chemistry, mathematics, physics and biology. Community college students should concentrate on chemistry (including organic), biology (including microbiology), foods, nutrition, statistics, communication skills and general education.

Because the food industry serves a basic human need, a career in food science is a wise choice, as it does not generally experience the economic fluctuations of other industries. The growing needs to improve the quality, quantity, variety, and safety of foods, coupled with the growing public demand for healthier, more convenient foods, virtually ensures the stability of employment for food scientists.

Students completing the Food Science and Technology program will be prepared for careers in a variety of areas:

Food industry: quality control, product development, food marketing, food processing, food microbiology, food engineering and food analysis.

University and private laboratories: research, extension, consulting.

Government agencies: Food and Drug Administration (FDA), U.S. Department of Agriculture (USDA), State and local health departments and other agencies.

International agencies: World Health Organization (WHO), Food and Agriculture Organization (FAO), World Bank and nonprofit organizations, international research centers.

Graduate school: food science and technology with specialization in food engineering, food chemistry or food microbiology; dairy science, meat science, post-harvest physiology and technology, cereal science, meat science, enology, agricultural and biological engineering, biotechnology, public health, packaging, and toxicology.

The Institute of Food Technologists (IFT) is the main professional group for food scientists with more than 28,000 members. The Institute also has an active Student Association (IFSTA). The Southern California Section of IFT (SCIFTS) provides many opportunities for scholarships and professional networking at the local level through regular activities.

CORE COURSES FOR MAJOR

Core courses include food chemistry, food analysis, food microbiology, unit operations in food processing, food engineering, and food laws and regulations.

Orientation to the College of Agriculture	AG	100	(1)
Introduction to the Profession	FN	100	(1)
Introduction to Food Science and Technology	FST	125	(4)
Food Process Engineering I	FST	232/232L	(3)
Food Laws and Regulations	FST	322	(4)
Food Safety and Current Issues	FST	325	(4)
Food Process Engineering II	FST	332/332L	(3)
Unit Operations in Food Processing	FST	417/417L	(4)
Food Chemistry I	FST	420/420L	(4)
Food Analysis	FST	422/422L	(4)
Principles of HACCP	FST	423	(4)
Food Chemistry II	FST	426/426L	(4)
Internship in Food Science and Technology	FST	441	(2)
Food Science Colloquium	FST	464	(2)

SUPPORT COURSES

Required of all students

General Chemistry	CHM	122/122L	(4)
General Chemistry	CHM	123/123L	(4)
Organic Chemistry	CHM	201/250L	(4)
# or Organic Chemistry	CHM	314/317L	(4)
# and Organic Chemistry	CHM	315/318L	(4)
# and Organic Chemistry	CHM	316/319L	(4)
Biochemistry	CHM	321/321L	(4)
Microbiology	MIC	201/201L	(4)
College Physics	PHY	121/121L	(4)
Food Microbiology	MIC	320/320L	(4)
Calculus for the Life Sciences	MAT	120	(4)
Freshman English I* (A1)	ENG	104	(4)
Freshman English II* (A3)	ENG	105	(4)
Statistics with Applications* (B1)	STA	120	(4)
College Chemistry* (B2)	CHM	121/121L	(4)
Basic Biology* (B3)	BIO	115/115L	(5)
Introduction to American Government* (D1a)	PLS	201	(4)
United States History* (D1b)	HST	202	(4)
Agriculture and the Modern World* (D2)	AG	101	(4)
General Psychology* (E)	PSY	201	(4)

*Courses marked with an * may be used to satisfy GE requirements as indicated. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units.

For Pre-professional and Science and Technology Tracks only

DIRECTED ELECTIVES

Business Track Core and Elective Courses

Required Courses:

Food Packaging	FST	319/319A	(4)
Sensory Evaluation	FST	418/418L	(2/2)
Food Product Development	FST	421/421L	(2/2)

Plus 22 units from the following courses:

Sales and Advertising Management	FMA	225	(4)
Food and Agribusiness Marketing	FMA	304	(4)
Wholesaling and Retailing of Food Products	FMA	306	(4)
Financial Analysis Agribusiness I	FMA	326	(4)
Financial Analysis Agribusiness II	FMA	327	(3)
Int'l Food and Agribusiness Mktg.	FMA	330	(4)
Operations Mgmt. for Agribusiness	FMA	376	(4)
Food and Ag Mktg Appl	FMA	405	(4)
Food Systems in Developing Nations I	FST	424	(4)
Food Systems in Developing Nations II	FST	425	(4)
Global Business Perspectives	IBM	210	(4)
Principles of Mktg Mgmt	IBM	301	(4)
Promotional Strategies	IBM	307	(4)
Business Logistics	IBM	309	(4)
Int'l Mktg Mgmt	IBM	414	(4)
Intro to Electronic Business	EBZ	301	(4)
Trigonometry	MAT	106	(4)
Principles of Management	MHR	301	(4)
Operations Management	TOM	301	(4)
Production Management	TOM	332	(4)
Total Quality Management	TOM	401	(4)
Project Management	TOM	436	(4)
Principles of Economics	EC	201	(4)
Seminar in Waste Mgmt Econ	EC	438	(4)
Industrial Organization	EC	440	(4)
Internship	FST	441	(2)

Culinology™ Track Core and Elective Courses

Required Courses:

Sensory Evaluation	FST	418/418L	(2/2)
Food Product Development	FST	421/421L	(2/2)
Sanitation Practices in the Hospitality Industry	HRT	225	(1)
Professional Cooking I	HRT	281/281L	(2/2)
World Cuisine	HRT	324/324L	(2/2)
Professional Healthy Cooking	HRT	325/325L	(2/2)
Professional Cooking II	HRT	381/381L	(2/2)

Select 9-20 units from the following courses:

Culinary Produce Technology	AGR	222	(4)
Introduction to Foods	FN	121/121L	(2/2)
Culture and Meal Patterns	FN	328/328L	(2/2)
Healthy American Cuisine	HRT	255	(4)
Beer and Culture	HRT	312	(4)
Wines, Beers, and Spirits	HRT	315	(4)
Wines of the World	HRT	316	(4)
Culinary Product Development and Evaluation	HRT	485	(4)
Internship*	FST	442	(2-4)

*Denotes Capstone Experience

Pre-Professional Track Core and Elective Courses

Required Courses:

Organic Chemistry	CHM	315/318L	(3/1)
Organic Chemistry	CHM	316/319L	(3/1)
College Physics/Lab	PHY	122/122L	(3/1)
Genetics	BIO	303	(4)

Cell, Molecular and Dev Bio	BIO	310	(4)
Introduction to Vertebrate Zoology	ZOO	238/238L	(3/2)

Select 9-20 units from the following courses:

Human Anatomy	ZOO	234/234L	(2/2)
Human Physiology	ZOO	235/235L	(3/1)
Human Embryology	ZOO	415/415L	(3/1)
Histology	ZOO	422/422L	(3/2)
Mammalogy	ZOO	430/430L	(2/2)
Comparative Anatomy of Vertebrates	ZOO	451/451L	(3/2)
Trigonometry	MAT	106	(4)
Science Communication	BIO	190	(1)
Developmental Biology	BIO	320/320L	(3/2)
Nueroscience (required for Pre-med students)	BIO	424	(4)
Cellular Physiology	BIO	428/428L	(3/2)
Concepts of Molecular Biology	BIO	450	(4)
Molecular Biology Techniques	BIO	451/451L	(2/2)
College Physics/Laboratory (required for Pre-med students)	PHY	123/123L	(3/1)
Anatomy and Physiology of Domestic Animals	AVS	350/350L	(5)

Science and Technology Track Core and Elective Courses

Required Courses:

Food Packaging	FST	319/319A	(4)
Sensory Evaluation	FST	418/418L	(2/2)
Food Product Development	FST	421/421L	(2/2)

Plus 22 units from the following courses:

Post Harvest Physiology	AGR	351/351L	(3/1)
Meat Science and Industry	AVS	327/327L	(3/1)
Meat Processing and Technology	AVS	427/427L	(3/1)
Horizons in Biotechnology	BIO	230	(1)
Genetics	BIO	303	(4)
Cell, Molecular and Developmental Biology	BIO	310	(4)
Plant Products in Food Science	BOT	310	(4)
Quantitative Analysis	CHM	221/221L	(2/2)
Fundamentals of Physical Chemistry	CHM	301/301L	(3/1)
Organic Chemistry and Laboratory	CHM	315/318L	(3/1)
Organic Chemistry and Laboratory	CHM	316/319L	(3/1)
Spectroscopic Methods	CHM	342/342L	(2/2)
Separation Methods	CHM	343/343L	(2/2)
Nutrition	FN	235	(4)
Intro to Research Methods	FN	263	(2)
Nutrition of the Life Cycle	FN	335	(4)
Nutrient Drug Interactions	FN	343	(2)
Community Nutrition	FN	346/346L	(2/1)
Advanced Nutrient Metabolism I	FN	433	(4)
Introduction to Foods	FN	121/121L	(2/2)
Food Systems in Developing Nations I	FST	424	(4)
Food Systems in Developing Nations II	FST	425	(4)
Internship	FST	442	(2-4)
Trigonometry	MAT	106	(4)
Microbial Structures and Functions	MIC	300/300L	(3/2)
General Epidemiology	MIC	330	(4)
Medical Bacteriology	MIC	410/410L	(3/2)
Immunology/Serology	MIC	415/415L	(3/2)
Medical Mycology	MIC	425/425L	(3/2)
General Virology	MIC	430/430L	(3/2)
Energy and Society	PHY	301	(4)
Human Physiology	ZOO	235/236L	(3/1)

GENERAL EDUCATION COURSES

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specific courses are stated below, see the list of approved courses under General Education Requirements, Areas A through E.

Area A (12 units)

1. Written Communication
2. Oral Communication
3. Critical Thinking

Area B (16 units)

1. Math/Quantitative Reasoning
2. Physical Science
3. Biological Science

4. Nutrition, Science, and Health	FN	305	(4)
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Area C (16 units)

1. Fine and Performing Arts
2. Philosophy and Civilization
3. Literature and Foreign Languages
4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4)

AG	401	(4)
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Area D (20 units)

- 1a. and 1b. U.S. History, Constitution, and American Ideals
2. History, Economics, and Political Science
3. Sociology, Anthropology, Ethnic, and Gender Studies
4. Ethical Issues in Food, Agricultural, and Apparel Industries (fulfills Area C4 or D4)

AG	401	(4)
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Area E (4 units)

Lifelong Understanding and Self-development

MINOR IN CULINOLOGY®

Culinology® is the blending of culinary arts and food science and technology. This is an interdisciplinary minor offered jointly by the Human Nutrition and Food Science Department of the College of Agriculture and the Collins School of Hospitality Management. This minor is particularly suited for students majoring in Food Science and Technology, Foods and Nutrition, Chemistry and related sciences, as well as students in Hospitality Management with an interest in culinary arts and food science.

Courses required for the Culinology® minor:

Sanitation Practices in the Hospitality Industry	HRT	225	1
Professional Cooking I	HRT	281/281L	2/2
Professional Cooking I I	HRT	381/381 L	2/2
World Cuisine	HRT	324/324L	2/2
General Chemistry (GE Area B2)	CHM	121/121L	3/1
General Chemistry	CHM	122/122L	3/1
Elements of Organic Chemistry	CHM	201	3
Elements of Organic Chemistry Laboratory	CHM	250	1
Introduction to Food Science and Technology	FST	125	4
Food Safety and Current Issues	FST	325	4
Food Chemistry	FST	420/420L	2/2

Total Units 37

COURSE DESCRIPTIONS

All courses offered by the department may be taken on a CR/NC basis by non-majors only.

FST 125 Introduction to Food Science and Technology (4)

An introduction to the scope, principles and practices of food science and technology. Basic aspects of chemistry and microbiology of food products. Introduction to food safety and sanitation and basics of food laws and regulations. Principles of the most common methods of food preservation. Overview on the commercial processing of specific food commodities. 4 lecture discussions.

FST 299/299A/299L Special Topics in Food Science and Technology for Lower Division Students (1-4)

Group study of a selected topic in food science and technology, which is specified in advance for lower division students. Total credit limited to 4 units. Instruction is by lecture, laboratory, activity, or a combination. Prerequisite: permission of instructor.

FST 319 Food Packaging (4)

Exploration of the role of food packaging in food preservation. Discussion of food packaging materials and their impact on food products. Overview of product stability and shelf life extension. 4 lecture discussions. Prerequisite: FST 125

FST 321/321L Experimental Food Science (3/1)

Experimental study of ingredient functions and factors affecting food product quality as measured by sensory and objective methods. Guided group projects involving problem identification, literature search, project design, data collection, critical analysis of data, oral and written presentations of findings. 3 lecture/problem-solving, 1 three-hour laboratory. Concurrent enrollment required. Prerequisites: FN 121/121L, CHM 201/250L and STA 120.

FST 322 Food Laws and Regulations (4)

An examination of the rules and regulations of various governmental agencies with regard to the processing, packaging, labeling and marketing of food products. Sources of information necessary for communication with government on public food policy information. 4 lectures.

FST 325 Food Safety and Current Issues (4)

Overview of physical, chemical and microbiological hazards and their role in foodborne illness and the safety of the food supply. Introduction to the Hazard Analysis Critical Control Point System. The role of government and basic aspects of food safety laws and regulations. Review of current issues in food safety and security, food protection, food production, and food processing as they relate to public health. 4 lecture discussions.

FST 332/332L Food Process Engineering (3/1)

Physical concepts for conversion of raw food material into processed food products. Engineering principles include thermodynamics, material and energy balance, fluid flow, heat transfer, mass transfer and refrigeration. 3 lectures, 1 three-hour laboratory. Prerequisites: MAT 120, PHY 121 and FST 125. Concurrent enrollment required.

FST 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research studies, or surveys of selected problems for upper division students. Total credits limited to 4 units, with a maximum of 2 units per quarter.

FST 417/417L Unit Operations in Food Processing (3/1)

Study of basic unit operations in food technology used during commercial processing to transform raw materials into processed products and for preservation purposes. Field trips and term group project. 3 lectures/problem-solving, 1 three-hour laboratory. Prerequisites: CHM 121/121L, FST 125, MIC 201/210L, and PHY 121/121L.

FST 418/418L Sensory Evaluation of Foods (2/2)

Principles, theory and methodology of sensory evaluation of foods and applications in food research and development and consumer testing. Group projects and field trips. 2 lectures, 2 three-hour labs. Prerequisites: FST125 or FN 121/121L, STA 120.

FST 420/420L Food Chemistry (2/2)

Chemical characteristics of food and its main components. Chemical changes during food processing and storage. Functions of food additives and other ingredients. 2 lectures, 2 three-hour laboratories. Prerequisite: FN 121/121L, FST 125, CHM 201/250L. Concurrent enrollment required.

FST 421/421L Food Product Development (2/2)

Application of food science and technology principles to research and development industrial practices. A course designed to implement critical thinking, decision-making, teamwork, and communication skills towards the design and development of new and improved food products. 2 lectures and discussions, 2 three-hour laboratories. Prerequisites: FST 418 for food science and technology majors or FST 321 for non-majors. Concurrent enrollment required

FST 422/422L Food Analysis (3/1)

Principles and application of physical and chemical methods to the separation, characterization and quantitative analysis of food constituents. 3 lectures, 1 three-hour laboratory. Prerequisites: FST 125 or FN 121/121L, CHM 201/250L, and STA 120.

FST 423 Principles of HACCP (4)

Basic principles of the Hazard Analysis Critical Control Point System. Prerequisite programs for implementing HACCP plans. Preliminary steps for HACCP implementation. Regulations that require HACCP systems. 4 lectures. Prerequisite: FST 325.

FST 424 Food Systems in Developing Nations I (4)

Study of food systems in developing nations with an emphasis in food processing, food technology, food safety issues, and food laws and regulations. Discussion of background information on a specific country selected for study. This course is also the preparatory course for participation in FST 425 Food Systems in Developing Nations II (4), which includes a trip to a developing country during one of the university recesses.

FST 425 Food Systems in Developing Nations II (4)

Direct field observation and academic study of food systems in a developing nation. Site visits may include government, academia, production, processing and packaging facilities. Includes a field trip to a developing country during one of the university recesses. The field trip will be 8-10 days including transportation to the chosen country. Students must cover field trip cost. Prerequisites: FST 424 or consent of instructor.

FST 426/426L Food Chemistry II (3/1)

Chemical characteristics of major food commodities. Chemical changes during processing and storage of specific food groups. Chemical changes associated to specific food processing methods. Chemistry of food spoilage. 3 lectures, 1 three-hour laboratory. Prerequisite: FST 420/420L

FST 441, 442 Internship in Food Science and Technology (1-4) (1-4)

On-the-job training in the professional field of food science and technology. Potential experiences include: quality control and assurance, food safety assurance, industrial production, research and development, product development, inspection and regulatory activities and sensory testing. Prerequisite: consent of instructor.

FST 464 Food Science Colloquium (2)

Classroom interaction of students with selected food industry leaders focusing on technical, economic, regulatory and new product trends as they impact occupational opportunities in the food and beverage industries. Written reports. 2 lectures. Prerequisite: senior standing.

FST 499/499A/499L Special Topics for Upper Division Students (1-4)

Group study of a selected topic in food science and technology, the title to be specified in advance for upper division students. Total credit limited to 4 units. Instruction is by lecture, laboratory, activity, or a combination of both.

HORTICULTURE

<<http://www.csupomona.edu/~horpps>>

Daniel Hostetler, Chair, Horticulture/Plant and Soil Science
 Gregory J. Partida, Jr., Coordinator, Fruit Industries
 Frederick Roth, Coordinator, Ornamental Horticulture

Edwin Barnes III	Kent Kurtz
Terrance Fujimoto	Soumya Mitra
Frank D. Gibbons III	Peggy S. Perry

This major will be combined with Agricultural Biology, Agronomy, Landscape Irrigation Science, and Soil Science into a Bachelor of Science in Plant Science during the 2007-08 academic year. Please check with the Plant Science Department Office for further information.

Graduates from the Horticulture major can look forward to a wide range of career opportunities. The curriculum is science-based, yet affords men and women the flexibility to enhance their knowledge in specific areas of the horticultural industry. The major is divided into two options: Fruit Industries and Ornamental Horticulture. Specific career track areas include Landscape Management, Park Administration, Nursery Management, Turfgrass Management, and Horticultural Science.

The Ornamental Horticulture option provides students with an extensive background in one of California's largest agricultural industries. The state's increasing urbanization has created the need for professionals educated in home landscaping, parks, golf courses, botanical gardens, and general urban beautification. Increased environmental awareness has created numerous job opportunities in the growing area of maintenance and marketing of indoor and outdoor ornamental and edible plants.

The career track in Landscape Management is supported by a beautiful 1,200-acre campus which serves as a fine collection of plant materials and is a living laboratory for students. Landscape Design courses are supported by a fully-equipped Computer Aided Design (CAD) laboratory. Numerous outdoor landscapes at Cal Poly Pomona in different themes provide hands-on training for our students. The Park Administration career track affords students the opportunity to obtain skills for top level management positions in park systems. The courses in Horticulture provide a solid foundation and these are complemented by course work in public administration, relations, and management. The Turfgrass Management career track emphasizes an important part of the horticulture and parks industries. This track is supported by an excellent field laboratory where students conduct research and operate a commercial sod production area.

The Cal Poly Pomona Nursery supports the Nursery Management career track. This commercial nursery has over 40,000 square feet of greenhouse space, outdoor growing grounds and is home to the Raymond Burr Orchid Collection and Jolly Batcheller Conservatory. Students nurture numerous crops for sale at the Nursery which is open to the public. A new and exciting career track in Horticultural Science provides students the opportunity to transfer to respected graduate programs in Horticulture around the country. Exciting careers in plant breeding, genetics, pathology, and physiology await the advanced student.

The Fruit Industries Option provides students with the practical and scientific background in the production, management, processing, and marketing of fresh citrus, avocado, deciduous, and subtropical fruits. Over 100 acres of commercial bearing land on campus support this program. Students are encouraged to gain hands-on experience via internships or on-campus employment. Two emphasis areas in Fruit Industries are orchard management and fruit processing and marketing. These areas encourage students to explore areas of

interest within California's large citrus, avocado, and deciduous fruit areas. Cal Poly Pomona has numerous alumni in top positions throughout the industry. Citriculture was one of the first degree programs offered at Cal Poly Pomona. Graduates of Fruit Industries are in demand throughout the industry.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Orientation to the College of Agriculture	AG	100	(1)
Agriculture and the Modern World	AG	101	(4)
Ethical Issues in Food, Agricultural and Apparel Industries	AG	401	(4)
Introduction to Arthropods	AGB	165/165L	(4)
Environmental Toxicology	AGB	411	(4)
Weeds and Weed Control	AGR	330/330L	(4)
Crop Ecology	AGR	401	(4)
Plant Structures and Functions	BOT	124/124L	(5)
Plant Pathology	BOT	323/323L	(4)
Senior Project	HOR	461	(2)
Senior Project	HOR	462	(2)
Undergraduate Seminar	HPS	463	(2)
Basic Soil Science	SS	231/231L	(4)

CORE COURSES FOR MAJOR (Option Specific)

Ornamental Horticulture Option

Landscape Horticulture Principles and Practices	HOR	131/131L	(4)
Plant Propagation	HOR	132/132L	(2/1)
Plant Materials I	HOR	231/231L	(3/1)
Plant Materials II	HOR	232/232L	(3/1)
Plant Materials III	HOR	233/233L	(3/1)
Turfgrass Management	HOR	240/240L	(4)
or Greenhouse Management	HOR	323/323L	(4)

Fruit Industries Option

Citrus and Avocado Production I	FI	201/201L	(4)
Pomology	FI	203/203L	(4)
Citrus and Avocado Production II	FI	301/301L	(4)
Advanced Pomology	FI	303/303L	(4)
Diseases of Fruit Crops	FI	426/426L	(4)
Soil Fertility	SS	233/233L	(4)

SUPPORT and ELECTIVE COURSES (Option Specific)

Ornamental Horticulture Option

Vegetable Crop Systems	AGR	226/226L	(4)
Plant Physiology	BOT	428/428L	(5)
College Chemistry	CHM	122	(3)
College Chemistry Lab	CHM	122L	(1)
Fruit Science Fundamentals	FI	101/101L	(4)
Directed Electives			(40)

Students following the option in Ornamental Horticulture must complete 40 units of directed electives by selecting one of the following five career tracks:*

- Landscape Management
- Turfgrass Management
- Nursery Management
- Park Administration
- Horticulture Science

Fruit Industries Option

Integrated Pest Management	AGB	231	(3)
Plant Physiology	BOT	428/428L	(5)
College Chemistry	CHM	122	(3)
College Chemistry Lab	CHM	122L	(1)
Plant Propagation	HOR	132/132L	(3)
Directed Electives			(41)

Students following the option in Fruit Industries must complete 41 units of directed electives by selecting one of the following two career tracks:*

- Orchard Management
- Fruit Processing and Marketing

*Courses for these career tracks are listed on the reverse side of the curriculum sheet available from the Horticulture/Plant and Soil Science Office, Building 2, Room 209. Students are encouraged to work closely with a department advisor when choosing a career track.

GENERAL EDUCATION COURSES

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specific courses are stated below, see the list of approved courses under General Education Requirements, Areas A through E.

Area A:

1. Select one course from approved list (4)
2. Select one course from approved list (4)
3. Select one course from approved list (4)

Area B:

1. Select one course from approved list (4)
2. College Chemistry CHM 121 (3)
College Chemistry Lab CHM 121L (1)
3. Basic Biology BIO 115/115L (5)
4. Select one course from approved list (4)

Area C:

1. Select one course from approved list (4)
2. Select one course from approved list (4)
3. Select one course from approved list (4)
4. Select one course from approved list (4)

Area D:

1. Introduction to American Government and United States History PLS 201 (4)
HST 202 (4)
2. Select one course from approved list (4)
3. Select one course from approved list (4)
4. Select one course from approved list (4)

Area E:

- Select one course from approved list (4)

ORNAMENTAL HORTICULTURE MINOR

(minimum 29 units required)

Landscape Horticulture Principles and Practices	HOR	131/131L	(4)
Plant Propagation	HOR	132/132L	(3)
Plant Materials I	HOR	231/231L	(4)
Plant Materials II	HOR	232/232L	(4)
Plant Materials III	HOR	233/233L	(4)
Greenhouse Management	HOR	323/323L	(4)

Choose two of the following:

Arboriculture	HOR	328/328L	(3)
Native Plant Materials	HOR	336/336L	(3)
Urban Forestry	HOR	420/420L	(4)
Advanced Plant Propagation	HOR	422/422L	(4)
Landscape Management Problem-Solving	HOR	443/443L	(4)

COURSE DESCRIPTIONS – Horticulture

All courses offered by the department may be taken on a CR/NC basis except for majors.

HOR 131/131L Landscape Horticultural Principles and Practices (3/1)

An introduction to the fundamental skills and principles of plant growth in the landscape. Includes planting techniques, pruning, propagation, irrigation, turfgrass maintenance and greenhouse/nursery production techniques. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

HOR 132/132L Plant Propagation (2/1)

Methods and principles of plant production including propagation by seed, spore, and cuttings for ornamental and vegetable plants. Basic concepts and scientific methodologies used in topworking and grafting fruit and ornamental plants, types of grafts, selection and maintenance of propagation material. Horticultural equipment and structures related to plant production. Transplanting, canning and shifting of nursery stock. 2 lectures, 1 three-hour laboratory. Concurrent enrollment required.

HOR 200 Special Study for Lower Division Students (1-2)

Individual or group investigations, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter. Graded on a CR/NC basis only.

HOR 211/211L Landscape Drafting and Design (3/1)

The fundamentals of drafting and graphic presentation. Methods and procedures for preparation of landscape structure components. 3 lectures, 1 three hours laboratory. Concurrent enrollment required.

HOR 214 History of Garden Art (4)

The relationship of ornamental flora to the human living experience to show the continuity with contemporary gardens, homes, parks, and other art. An introduction to the various styles in landscape art as they developed in different cultures and in preceding ages. 4 lectures.

HOR 223/223L Basic Floral Design (1/2)

Introduction to the theory of the basics of floral design to include principles and elements of design. Color theory, preparation, and care of flowers. The laboratory is for the applied construction of these theories. 1 lecture, 2 three-hour laboratories. Concurrent enrollment required.

HOR 224/224L Nursery Management (3/1)

Legal aspects and economics of operating a commercial retail or wholesale nursery. Federal, state and local regulations. Quality and inventory control, shipping practices, credit management. Site selection, nursery layout, supply purchasing, advertising related to the nursery business. 3 lectures, 1 three-hour laboratory. Prerequisites: HOR 131/131L, 132/132L. Concurrent enrollment required.

HOR 231/231L Plant Materials Fall (3/1)

A study of trees, shrubs, vines, ground covers, and herbaceous plant materials which are of greatest ornamental value in the fall season and which are commonly used in the southern California landscape. Trees will be emphasized. Approximately 200 plants will be identified and described according to growth habit, cultural requirements, and use in the landscape. 3 hours lecture, 1 three-hour field laboratory. Concurrent enrollment required.

HOR 232/232L Plant Materials Winter (3/1)

A study of trees, shrubs, vines, ground covers, and herbaceous plant materials which are of greatest ornamental value in the winter season and which are commonly used in the southern California landscape. Shrubs and vines will be emphasized. Approximately 200 plants will be identified and described according to growth habit, cultural requirements, and use in the landscape. 3 hours lecture, three-hour field laboratory. Concurrent enrollment required.

HOR 233/233L Plant Materials Spring (3/1)

A study of trees, shrubs, vines, ground covers, and herbaceous plant materials which are of greatest ornamental value in the spring season and which are commonly used in the southern California landscape. Herbaceous plant materials will be emphasized. Approximately 200 plants will be identified and described according to growth habit, cultural requirements, and use in the landscape. 3 hours lecture, 1 three-hour field laboratory. Concurrent enrollment required.

HOR 240/240L Turf Management (3/1)

Considerations in the management of turf, including such specialized areas as golf courses, bowling greens, athletic fields and park lawns. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

HOR 299/299A/299L Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, or a combination.



HOR 323/323L Greenhouse Management (3/1)

Design and management of different types of greenhouses and plant shelters. Maintenance, heating, cooling, humidification systems and their controls. Mechanization, automatic and semi-automatic fertilization and watering systems. 3 lectures, 1 three-hour laboratory. Prerequisite: BIO 115/115L or BOT 124/124L. Concurrent enrollment required.

HOR 328/328L Arboriculture (2/1)

Care and management of specimen ornamental trees. Cavity repairs, bracing and cabling, pruning. Practice in the use of lines and climbing. Safety practices. 2 lectures, 1 three-hour laboratory. Prerequisites: HOR 131/131L, HOR 231/231L or LA 241/241L, SS 231/231L. Concurrent enrollment required.

HOR 336/336L Native Plant Materials (2/1)

Native California plants suitable for landscape purposes. Their identification, habits of growth, cultural requirements, and landscape use. 2 lectures, 1 three-hour laboratory. Concurrent enrollment required.

HOR 360/360L Landscape Development and Design (3/1)

Methods and procedures of rendering landscape designs suitable for the residential garden. The arrangement and relationships of the various elements common to aesthetic, functional landscapes will be stressed. 3 lectures, 1 three-hour laboratory. Prerequisite: HOR 211/211L.

HOR 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter. Graded on a CR/NC basis only. Prerequisite: junior standing.

HOR 416/416L Landscape Contracting and Estimating (3/1)

Management of landscape contracting firms. Bonding, insurance, contracts, ownership, licensing and other legal aspects of improvement to real property. Calculation of costs, manpower, and quantities of materials in landscape development. Preparation of specifications and estimates used in bidding. 3 lectures, 1 three-hour laboratory. Prerequisite: HOR 131/131L, 211/211L. Concurrent enrollment required.

HOR 420/420L Urban Forestry (3/1)

Integrated approach to the management of and issues concerning street and park trees and open space vegetation in a public setting. Inventory practices, risk management, funding and budgeting, political considerations, tree waste management, valuation, tree resource utilization, and effective employment of volunteer assistance. 3 lectures, 1 three-hour laboratory. Prerequisite: junior standing. Concurrent enrollment required.

HOR 422/422L Advanced Plant Propagation (3/1)

Current topics in plant propagation concerning juvenility, growth regulators, scion/rootstock combinations, and tissue culturing. Emphasis on commercial propagation by cuttings, grafting/budding, tissue culturing, division, layering, and seeding. 3 lectures, 1 three-hour laboratory. Prerequisite: BOT 422/422L. Concurrent enrollment required.

HOR 427/427L Diseases of Ornamental Plants (3/1)

Diagnosis and control of biotic and abiotic diseases and selected insect problems on ornamental plants in interior and exterior landscapes, and under various production conditions. Labs include field trips to production areas. 3 lectures, 1 three-hour laboratory. Prerequisite: BOT 323/323L. Concurrent enrollment required.

HOR 435/435L Specialized Plant Production (3/1)

Controlling production of commercial horticultural crops such as cut flowers, foliage plants, bedding plants and flowering container plants. Use of photoperiod, temperature adjustment, vernalization and chemicals to schedule maturity of a crop. 3 lectures, 1 three-hour laboratory. Prerequisites: HOR 131/131L, 132/132L, 323/323L, and SS 231/231L.

HOR 436/436L Golf Course Management (3/1)

Management, supervision, maintenance, and operation of golf courses. A study of the equipment, scheduling, promotion and personnel required and related facilities of public and private courses. 3 lectures, 1 three-hour laboratory. Prerequisite: HOR 240/240L. Concurrent enrollment required.

HOR 437/437L Sports Turf and Advanced Turfgrass Science (3/1)

Advances in construction techniques, management philosophy, cultural practices and environmental factors affecting the growth of turfgrass on sports turf facilities and other related areas. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

HOR 439/439L Interior Landscape Management and Design (2/1)

Interior landscaping and design in shopping malls, offices, and other interior spaces. Identification of species used, including the proper installation, maintenance and management. Cultural practices, scheduling, pest management and cost analysis. Operational practices of interior landscaping firms. 2 lectures, 1 three-hour laboratory. Prerequisite: HOR 131/131L. Concurrent enrollment required.

HOR 443/443L Landscape Management Problem-Solving (3/1)

The integration of the technical aspects of landscape management in problem-solving case studies. Aspects of turf management, plant materials, personnel issues, equipment, irrigation, and chemical use will be addressed in determining the proper methodology for maintaining landscaping of parks, streets and institutional grounds. Three lectures, one three-hour laboratory. Prerequisites: HOR 131/131L, 231/231L, HOR 240/240L. Concurrent enrollment required.

HOR 461, 462 Senior Project (2) (2)

Selection and completion of a project under faculty supervision. Projects typical of problems which graduates must solve in their fields of employment. Project results are presented in a formal report. Minimum 120 hours of total time. HOR 461 grade only. Prerequisite: junior standing.

HPS 463 Undergraduate Seminar (2)

An open forum of senior students in which the latest developments, practices, and procedures are discussed. Each student is responsible for the development and presentation of a topic in his/her chosen field. 2 lectures. Prerequisite: senior standing, passing score on GWT, HOR 462.

HOR 499 Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, or a combination of both. Prerequisite: junior standing.

COURSE DESCRIPTIONS – Fruit Industries

All courses in Fruit Industries may be taken on a CR/NC basis except by majors.

FI 101/101L Introduction to Fruit Science (3/1)

Evaluation of the role of subtropical and deciduous fruit and nut crops, citrus and avocados in California horticulture. Historical development, economic importance and cultural practices common to all fruit crops. Site selection, orchard planning, variety and rootstock selection, propagation, fertilization, irrigation, pest and disease control, pruning and training, harvesting and marketing of fruit crops. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

FI 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected historical or contemporary problems in the production of fruit in California or in other areas of the world. Total credit limited to 4 units, with a maximum of 2 units per quarter.

FI 201/201L Citrus and Avocado Production I (3/1)

Critical evaluation of historical and future trends in the development of the citrus and avocado industry in California. Analytical investigation of citrus and avocado orchard site selection, environmental requirements, variety adaptations, orchard management, cultural requirements, production practices, and economics of producing citrus and avocados. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

FI 202/202L Subtropical Fruits (3/1)

Historical significance and contemporary importance of subtropical fruits including the date, fig, macadamia, olive, and other selected fruits for commercial plantings in California and other areas of the United States. Critical evaluation of the climactic and cultural requirements, fruiting and growth habits, and varietal characteristics of the selected fruits from western and non-western societies. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

FI 203/203L Pomology (3/1)

Economic importance of California's deciduous fruit and nut orchards. Critical evaluation of the cultural requirements of deciduous fruit and nut orchards in California and other areas of the United States, varieties, seasonal production practices, and tree climactic requirements. 3 lectures, 1 three-hour laboratory. Concurrent enrollment required.

FI 299/299L/299A Special Topics for Lower Division Students (1-4)

Group study of contemporary selected topics related to basic concepts and scientific methodologies used in fruit production in western and non-western societies. The title to be specified in advance. Total credit is limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination.

FI 302/302L Citrus and Avocado Production II (3/1)

Critical evaluation and comparison of citrus and avocado production practices from commercial citrus regions around the world. Orchard planning and development, nursery practices, tree management, pest and disease control, irrigation and fertilization, pruning, harvesting and marketing. 3 lectures, 1 three-hour laboratory. Prerequisites: FI 201/201L, Concurrent enrollment required.

FI 303/303L Advanced Pomology (3/1)

Critical evaluation of the climactic and cultural requirements of fruit tree orchards, strawberries, kiwifruit, olives and other selected small fruits. The basic concepts and scientific methodologies used in the production, processing, and marketing of raisins and table and wine grapes including the techniques of irrigation, orchard layout, planting, training, pruning, pollination, fruitlet, thinning, pest control, and the use of girdling and plant growth regulators to size fruit in vineyards and orchards. 3 lectures, 1 three-hour laboratory. Prerequisite: FI 203/203L. Concurrent enrollment required.

FI 322/322L Fruit Processing and Handling (3/1)

Evaluation of physical operations involved in fruit and nut harvesting, processing, and packing. Equipment used in harvesting, handling, transporting, grading, sorting, packing and shipping of fruits and nuts. Fruit and nut storage, storage diseases, and techniques used to prolong storage life. 3 lectures, 1 three-hour laboratory. Prerequisite: FI 426/426L. Concurrent enrollment required.

FI 341/341L Orchard Management Practices (1/2)

Practical application of the basic concepts and scientific methodologies used in orchard cultural practices and procedures. Importance of seasonal operations in relation to overall objectives in orchard management. Use of specialized orchard equipment emphasized. 1 lecture, 2 three-hour laboratories. Concurrent enrollment required.

FI 400 Special Study for Upper Division Students (1-2)

Individual or group investigations, research, studies, or survey of selected historical or contemporary problems in the production of fruit in California or in other areas of the world. Total credit limited to 4 units, with a maximum of 2 units per quarter. Prerequisite: junior standing.

FI 425L Advanced Propagation (2)

Advanced propagation will incorporate the propagation techniques and methods used in HOR 132/132L. Students in this course will be required to use the modern techniques and methods learned to complete a propagation project. Projects may include topworking or grafting trees to new varieties, or budding or tipgrafting cuttings in the nursery to selected budwood. 2 three-hour laboratories. Prerequisites: HOR 132/132L.

FI 426/426L Diseases of Fruit Crops (3/1)

Philosophy of disease control and prevention in California's citrus, avocado, and deciduous fruit and nut orchards. Identification of causal agents, economic impact, critical evaluation of the basic concepts and scientific methodologies involved in control and prevention. 3 lectures, 1 three-hour laboratory. Prerequisite: BOT 323/323L. Concurrent enrollment required.

FI 441 Internship in Orchard Management (12)

On-the-job training in orchard maintenance and cultural practices. One quarter in residence at Pine Tree Ranch in Ventura County or any other orchard property with similar training opportunities. Actual operation of a commercial orchard enterprise under University faculty or staff supervision. Prerequisite: junior standing. Letter grade only.

FI 499/499L/499A Special Topics for Upper Division Students (1-4)

Group study of contemporary selected topics related to basic concepts and scientific methodologies used in fruit production in western and non-western societies. The title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Prerequisite: junior standing.

INTERNATIONAL AGRICULTURE

<<http://www.csupomona.edu/~fmamanged>>

The Food Marketing and Agribusiness Management/Agricultural Education Department offers a program of courses in International Agriculture. For other programs offered in the Department, see Food Marketing and Agribusiness Management and Agricultural Education.

Arthur F. Parker, Chair

William C. Hughes

Marvin L. Klein

Jon C. Phillips

James M. Weidman

COURSE DESCRIPTIONS

All courses offered by the department may be taken on a CR/NC basis except by majors.

IA 101 Global Resources for Food (4)

Resource base for agricultural production on various continents. Potential for increasing food supplies. Role of agriculture in economic development. 4 lectures.

IA 330 International Food and Agribusiness Marketing (4)

Marketing of food, fiber, and horticultural products in foreign markets. Special emphasis on selecting export markets, procedures for establishing contacts, promotion, financing, insuring, shipping tariffs, customs, regulations and other matters related to food and fiber products. Management practices and problems of firms involved in exporting and importing textiles and garments, livestock, fruits, vegetables, grains and other food and fiber products. 4 lectures.

IA 362 Agricultural Policy in Developing Nations (4)

Review, analysis and discussion of relevant international government agricultural policy affecting development, trade, and food production. History, current status and projections of policy trends. 4 lectures.

IA 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

IA/FN 445 Agriculture, Nutrition and International Development (4)

Issues in technology, food policy, nutrition, political economy, and social welfare in developing societies. Integrates concerns about food and nutrient distribution and availability, malnutrition, scientific principles of nutrient utilization and metabolism, and human productivity and reproduction. Implications for a just and sustainable economic development. 4 lectures. Prerequisites: Completion of GE Area A, B3, and D2 or D3. Course fulfills GE Area B4 or D4.

IA/FMA 450 Agricultural Water Resource Management (4)

Water resource management applied to current issues. Water delivery systems in the United States and California, survey of water rights, water pollution, water conservation, food and agricultural system water use, and efficient water management. Includes water problems in developing nations. 4 lecture discussions.

IA 461, 462 Senior Project (2) (2)

Students select and complete a research project under faculty supervision typical of those they will be required to handle in their field of employment. Research findings and conclusions are presented in a formal report. Prerequisite: senior standing. May not be taken concurrently.

LANDSCAPE IRRIGATION SCIENCE

<<http://www.csupomona.edu/~lis>>

Dan Hostetler, Chair, Horticulture/Plant and Soil Science Department

Ramesh Kumar
Eudell Vis

This major will be combined with Agricultural Biology, Agronomy, Horticulture, and Soil Science into a Bachelor of Science in Plant Science during the 2007-08 academic year. Please check with the Plant Science Department Office for further information.

The landscape irrigation profession has expanded rapidly and career opportunities are plentiful. The Landscape Irrigation Science major provides a broad background in the interrelationships of water, plants, soils, and the environment, along with the principles of irrigation system design and water management. An effective irrigation system and water management plan can enhance the quality of the landscape and conserve water resources.

This major program will educate individuals who will be involved in the planning, design, operation and management of landscape irrigation and drainage systems for residential and commercial developments, parks, golf courses, public grounds, cemeteries, and other urban and recreational landscaped areas.



Cal Poly Pomona offers a strong emphasis in landscape irrigation design and water management. This department is at the forefront in the application of new technology in automated systems and innovative methods of water management. Refer to the Landscape Irrigation Science degree for curriculum requirements.

A number of courses in the section on course descriptions are core, support, or elective courses for other disciplines.

The curriculum provides a foundation in the basic sciences and in the related fields of horticulture, plant science, soil science, and business management. In addition, an extensive curriculum in irrigation engineering technology, landscape drainage, water management, and diagnosis irrigation problems prepare the student for a wide range of career opportunities. A number of courses are core, support, or elective for other disciplines.

Students in the landscape irrigation science major will have the opportunity to work with the considerable resources on campus that focus on the landscape and on irrigation technology. These include the ornamental horticulture unit, the extensively landscaped campus, and the facilities of the Agricultural Engineering department, including the Center for Turf Irrigation and Landscape Technology.

The department has strong relationships with nearby international corporations that manufacture and market state-of-the-art technologies. Internships and scholarships are available to students majoring in this field.

Admission requirements for this program follow those for the California State University system. The degree program requires 194 quarter units and leads to a Bachelor of Science degree in Landscape Irrigation Science.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Landscape Construction	AE	124/124L	(3)
General Surveying	AE	232/232L	(3)
Agricultural Irrigation Methods	AE	240/240L	(4)
Orientation to the College of Agriculture	AG	100	(1)
Agriculture in the Modern World	AG	101	(4)
Principles of Irrigation	LIS	212	(4)
Landscape Hydraulics	LIS	221	(4)
Sprinkler Irrigation	LIS	231	(4)
Computer-Aided Drafting	LIS	241/241L	(4)
Golf Course Irrigation	LIS	322/322L	(4)
Drip Irrigation	LIS	340/340L	(3)
Landscape Drainage	LIS	341	(4)
Automatic Irrigation System Controls	LIS	365/365L	(4)
Landscape Irrigation Water Management	LIS	440/440L	(4)
Landscape Irrigation Trouble Shooting	LIS	452/452L	(3)
Ethical Issues in Food, Agricultural and Apparel Industries	AG	401	(4)
Senior Project	LIS	461	(2)
Senior Project	LIS	462	(2)
Undergraduate Seminar	LIS	463	(2)
Development of Leadership Skills	AG	464	(3)
Internship	LIS	441	(2-4)

SUPPORT AND ELECTIVE COURSES

(Required of all students)

Introduction to Microcomputing	CIS	101	(4)
or Computer Applications in Agriculture	AG	128/128L	(4)
Chemistry Laboratory	CHM	121L	(1)

College Physics	PHY	121	(3)
College Physics Laboratory	PHY	121L	(1)
Plant Structures and Functions	BOT	124/124L	(5)
Basic Soil Science	SS	231/231L	4
Directed Electives (See Advisor)			(26)

GENERAL EDUCATION COURSES

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specific courses are stated below, see the list of approved courses under General Education Requirements, Areas A through E.

Area A:

1. Written Communication (4)
2. Oral Communication (4)
3. Critical Thinking (4)

Area B:

1. Trigonometry MAT 106 (4)
2. College Chemistry CHM 121/121L (4)
3. Basic Biology BIO 115/115L (5)
4. Select one course (4)

Area C:

1. Select one course (4)
2. Select one course (4)
3. Select one course (4)
4. Select one course (4)

Area D:

1. Introduction to American Government and United States History PLS 201 (4)
HST 202 (4)
2. Select one course (4)
3. Select one course (4)
4. Select one course (4)

Area E:

- Select one course (4)

LANDSCAPE IRRIGATION DESIGN MINOR

Select two of the following four courses:

Landscape Construction	AE	124/124L	(2/1)
Agricultural Irrigation Methods	AE	240/240L	(3/1)
Principles of Irrigation	LIS	212	(4)
Landscape Hydraulics	LIS	221	(4)

Select two of the following four courses:

Golf Course Irrigation	LIS	322/322L	(3/1)
Automatic Irrigation System Controls	LIS	365/365L	(4)
Landscape Irrigation Water Management	LIS	440/440L	(3/1)
Landscape Irrigation Trouble Shooting	LIS	452/452L	(3)

Complete all of the following courses:

Sprinkler Irrigation	LIS	231	(4)
Computer-Aided Drafting	LIS	241/241L	(4)
Drip Irrigation	LIS	340/340L	(3)
Landscape Drainage	LIS	341	(4)

Total Units. 29-31

COURSE DESCRIPTIONS**LIS 104 Introduction to Landscape Irrigation Design (1)**

An introduction to the field of landscape irrigation design, career opportunities and responsibilities. One lecture/problem.

LIS 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

LIS 212 Principles of Irrigation (4)

Basic soil, water and plant relationships. Irrigation water requirements, irrigation efficiencies, and methods of irrigation applied to plants. Collection of irrigation information needed for planning, design and management. Principles of land drainage and salinity problems are also included. Four lecture/problems.

LIS 221 Landscape Hydraulics (4)

Principles of hydrostatics, dynamics, problems involving pipe flow and channel flow specifically applied to landscape irrigation and drainage systems. Also includes related problems in water flow, such as storage tanks, water hammer, pumps, and water fountains. 4 lectures/problem-solving. Prerequisites: MAT 106.

LIS 231 Sprinkler Irrigation (4)

Soil-water plant relations, engineering sprinkler system layout, selection of sprinkler irrigation equipment such as sprinklers, valves, controllers, and specialty devices for efficient water application and to meet codes. Analysis of cost and irrigation management and maintenance are also included. 4 lecture/problems. Prerequisite: completion of GE Area B1.

LIS 241/241L Computer Aided Drafting (3/1)

Application of the personal computer (AUTOCAD) to landscape irrigation design and graphics. 3 lectures/problem-solving, 1 three-hour laboratory. Concurrent enrollment required.

LIS 322/322L Golf Course Irrigation (3/1)

Design and management of sprinkler systems for athletic fields, cemeteries, parks, and golf courses. Emphasis is on the application of irrigation principles to a complex irrigation system. 3 lectures/problem-solving, 1 three-hour laboratory. Prerequisite: LIS 231 or consent of instructor. Concurrent enrollment required.

LIS 340/340L Drip Irrigation (2/1)

Design, operation and maintenance of drip irrigation systems, including determination of plant water requirements, emitter selection and uniformity of water distribution. Lateral, manifold, and mainline design, filtration, fertilization and automation are included. 2 lectures/problem-solving, 1 three-hour laboratory. Prerequisite: Completion of GE Area B1 or consent of instructor. Concurrent enrollment required.

LIS 341 Landscape Drainage (4)

Drainage problems related to landscaping, such as sizes of storms, and surface runoff. Calculations of storm sizes with different frequencies. Minimizing and prevention of damage due to runoff or erosion. 4 lectures/problem-solving. Prerequisite: LIS 231 or consent of instructor.

LIS 350/FMA 350 Water and Civilization (4)

Water and its relationship to civilization from ancient history to modern developments. Survey of global water resources and current issues of distribution, relationship to economic development, and the environment. Analysis of state and regional water supplies, water districts. Determination of water requirements for agriculture in arid and humid regions. 4 lectures.

LIS 365/365L Automatic Irrigation System Controls (3/1)

Basic electricity, power and energy, circuit types, and wiring practices. Basic electronic principles applied to irrigation and other types of controllers. Circuits for controllers, electric valves, and sensing devices. 3 lectures, 1 three-hour laboratory. Prerequisite: LIS 231 or LIS 340. Concurrent enrollment required.

LIS 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter. Prerequisite: junior standing

LIS 440/440L Landscape Irrigation Water Management (3/1)

Application of the science of soil-water-plant relations and climactic conditions to develop effective scheduling and management of irrigation water systems for residential, commercial, industrial, park and golf course, etc. Water conservation issues, water policies and codes and other related matters will be discussed. 3 lectures/problem-solving and 1 three-hour laboratory. Prerequisite: AE 240/240L or LIS 231 or LIS 340. Concurrent enrollment required.

LIS 441 Internship in Landscape Irrigation Science (2-4)

Professional level work experience with public agencies or private companies for advanced students. Work experiences are valuable for development of career goals and for application of academic training. Written reports are required. Course may be repeated for a maximum of 12 units.

LIS 452/452L Landscape Irrigation Trouble Shooting (2/1)

Prevention and analysis of problems and failures in landscape irrigation systems, such as irrigation controllers, remote control valves, wiring failures, sprinklers and drip system failures. Other specialty items such as cross connections, pressure regulators, vacuum breakers, pipes, etc., will be included. 2 lectures/problem-solving, 1 three-hour laboratory. Prerequisite: LIS 231. Concurrent enrollment required.

LIS 461, 462 Senior Project (2) (2)

Students will select and complete a landscape irrigation related project under faculty supervision. The project could be either a design, analysis or water management problem. Prerequisite: junior standing.

LIS 463 Undergraduate Seminar (2)

Presentation of the senior project, new methods and development, practices and procedures of the field. Prerequisite: senior standing and completion of GWT.

SOIL SCIENCE

<<http://www.csupomona.edu/~horpss>>

Daniel Hostetler, Chair, Horticulture/Plant and Soil Science
 Gaylord Patten, Coordinator, Soil Science

Edwin Barnes III
 Soumya Mitra
 Robert J. Tullock
 Victor Wegrzyn

This major will be combined with Agricultural Biology, Agronomy, Horticulture, and Landscape Irrigation Science into a Bachelor of Science in Plant Science during the 2007-08 academic year. Please check with the Plant Science Department Office for further information.

The soil science major is for those who desire to become guardians of the soil. Soil is one of the natural resources which is basic for life and human existence. As the natural medium for plant growth, it is the source of most of our food and clothing. It provides shelter in the form of bricks and timber products. Mankind also depends upon the soil as a material for supporting and locating buildings, transportation systems, waste disposal sites, outdoor recreational playgrounds, flood control ditches, and underground utility systems.

There are thousands of kinds of soil on earth, each having a unique set of characteristics. Soil science students learn how to determine these characteristics in both the field and laboratory. They learn to relate these characteristics to the genetic history of the soil and to organize and classify this information in a systematic manner. They also learn to determine the location and extent of soils in the field and to show this on a soil map.

The characteristics of a soil determine the degree of suitability for a variety of alternative uses, and the appropriate management practices required to keep the soil permanently productive. Soil quality can be altered by the activities of mankind. If abused, soil productivity declines. If treated properly, a soil will produce indefinitely. Soil scientists prevent soil deterioration while striving to maintain or improve soil productivity for all future generations.

The demand for soil scientists is keeping pace with the human population growth curve and the growing awareness for maintaining a clean and aesthetic environment. A career in soil science is an alternative for anyone who is concerned about the conservation of natural resources and the future wealth of mankind, and has a strong interest in the biological and physical sciences.

The Cal Poly Pomona soil science program enjoys an excellent local, state, and national reputation. This reputation results from a strong curriculum, taught by a well-qualified faculty, supported by laboratory and field facilities which have produced alumni who are professional soil scientists.

Soil scientists have many options for career opportunities. They can work for private industry or governmental agencies; in the laboratory, field, office or classroom; and in either urban or rural areas. They can apply their knowledge to the production of agronomic, horticultural, rangeland, or forestry plants; to the use of soils for urban planning and development; to the manufacturing and marketing of fertilizers and other agricultural materials; or to the administration of natural resource programs. Many graduates pursue advanced training and work in research and education.

About half of the Cal Poly Pomona soil science graduates are employed by a governmental agency. At the federal level they are working for the Bureau of Land Management, Forest Service, Natural Resource, Conservation Service, Environmental Protection Agency, or Agricultural Research Service. Several foreign students are employed by their native country's Department of Agriculture. At the state level in California and elsewhere, they are employed by a State University, Department of Forestry, Department of Water Resources, or Department of Health Services. At the county or local level, they are working for the Agricultural Commissioner's Office, the Agricultural Extension Office, or the County Arboretum. One alumnus is with the Food and Agricultural Organization of the United Nations.

The soil science graduates with private industry are mainly employed by agricultural chemical companies, soil engineering testing and consulting firms, wholesale horticultural nurseries, food production and processing companies, agricultural management consulting firms, or soil testing laboratories.

Soil Science Minor

The soil science minor is primarily for students majoring in another discipline which is dependent upon soil science. It is a valuable curricular adjunct for those majors stressing plant growth, such as: agronomy, botany, fruit industries, landscape architecture, and ornamental horticulture. The soil science minor will also strengthen the academic background of those majoring in agricultural engineering, civil engineering, agricultural science, anthropology, biology, geology, geography, international agriculture, and urban planning.

CORE COURSES FOR MAJOR

(Required of all students) A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Orientation to the College of Agriculture	AG	100	(1)
Agriculture and the Modern World	AG	101	(4)
Ethical Issues in Food, Agricultural and Apparel Industries	AG	401	(4)
Basic Soil Science	SS	231/231L	(4)
Soil Fertility and Fertilizers	SS	233/233L	(4)
Soil Materials and Management	SS	332/332L	(4)
Soil Resource Management and Conservation	SS	334/334L	(4)
Soil and Plant Analysis	SS	339/339L	(3)
Soil Chemistry	SS	431/431L	(4)
Soil Physics	SS	432/432L	(4)
Soil Morphology and Survey	SS	433/433L	(4)
Senior Project	SS	461	(2)
Senior Project	SS	462	(2)
Undergraduate Seminar	HPS	463	(2)
Crop Ecology	AGR	401	(4)
Environmental Toxicology	AGB	411	(4)
Plant Structures and Functions	BOT	124/124L	(5)
Basic Microbiology	MIC	201/201L	(5)
Introduction to Microcomputing	CIS	101	(4)
College Chemistry	CHM	122	(3)
College Chemistry Laboratory	CHM	122L	(1)
College Chemistry	CHM	123	(3)
College Chemistry Laboratory	CHM	123L	(1)

SUPPORT AND ELECTIVE COURSES

(Required of all students)

Agricultural Irrigation Methods	AE	240/240L	(4)
Animal Agricultural Science	AVS	111	(4)
Elements of Organic Chemistry	CHM	201	(3)
Quantitative Analysis	CHM	221/221L	(4)
Elements of Organic Chemistry Laboratory	CHM	250L	(1)
Principles of Geology	GSC	111	(3)
Principles of Geology Laboratory	GSC	141L	(1)
College Physics	PHY	121	(3)
College Physics	PHY	122	(3)
College Physics Laboratory	PHY	121L	(1)
College Physics Laboratory	PHY	122L	(1)
Statistics with Applications	STA	120	(4)
Choose 8 units from the department environmental component list.			(8)
Choose 8 units from the department list in business applications.			(8)

GENERAL EDUCATION COURSES

Students should consult the catalog website <<http://www.csupomona.edu/~academic/catalog/>> for current information regarding this requirement. Unless specific courses are stated below, see the list of approved courses under General Education Requirements, Areas A through E.

Area A:

1. Select one course (4)
2. Select one course (4)
3. Select one course (4)

Area B:

1. Select one course (4)
2. College Chemistry CHM 121 (3)
College Chemistry Laboratory CHM 121L (1)
3. Basic Biology BIO 115/115L (5)
4. Select one course (4)

Area C:

1. Select one course (4)
2. Select one course (4)
3. Select one course (4)
4. Select one course (4)

Area D:

1. United States History HST 202 (4)
and Introduction to American Government PLS 201 (4)
2. Select one course (4)
3. Select one course (4)
4. Select one course (4)

Area E:

- Select one course (4)

SOIL SCIENCE MINOR

Minimum Units	20
Minimum Upper Division Units	9

Required Courses (all students)

Basic Soil Science	SS	231/231L	(4)
Soil Fertility and Fertilizers	SS	233/233L	(4)

Select 12 units from the following:

Soil Materials and Management	SS	332/332L	(4)
Soil Resource Management and Conservation	SS	334/334L	(4)

Soil and Plant Analysis	SS	339/339L	(3)
Soil Chemistry	SS	431/431L	(4)
Soil Physics	SS	432/432L	(4)
Soil Morphology and Survey	SS	433/433L	(4)

COURSE DESCRIPTIONS

All courses offered in Soil Science may be taken on a CR/NC basis except by majors or by students taking a minor in Soil Science.

SS 200 Special Study for Lower Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter. Staff

SS 231/231L Basic Soil Science (3/1)

Basic concepts and scientific methodologies of the living and non-living systems of soils; integrated relationships between soils and climate, plants, animals, geologic materials, land form and time; and the impact of soils on civilization. 3 lectures, 1 three-hour laboratory. Prerequisite: CHM 121/121L. Concurrent enrollment required.

SS 233/233L Soil Fertility and Fertilizers (3/1)

Critical evaluation of concepts, methods and materials for improving the fertility of soils used for the sustained production of all types of commercial plants while preserving environmental quality as influenced by past and present social, political, and economic institutions in Western and non-Western societies. 3 lectures, 1 three-hour laboratory. Prerequisite: SS 231/231L. Concurrent enrollment required.

SS 299/299L/299A Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Concurrent enrollment required.

SS 332/332L Soil Materials and Management (3/1)

Comprehensive evaluation of soils, soil materials, and technical and scientific methodologies for managing soils and soil materials for the production of agronomic and horticulture crops on a sustained basis while preserving environmental quality. Presented in an interactive setting. 3 lectures/problem-solving, 1 three-hour laboratory. Prerequisite: SS 231/231L; computer literacy encouraged. Concurrent enrollment required.

SS 334/334L Soil Resource Management and Conservation (4)

An integrated study of principles and methods for managing soil and water resources for multiple uses, sustainable agriculture, environmental quality, and erosion control. Integrated effects of soil, climate, topography, and land use; social, political, and economic relationships. 3 lectures/problem-solving, 1 three-hour laboratory. Prerequisite: SS 231/231L.

SS 339/339L Soil and Plant Analysis (2/1)

Critical evaluation of the basic concepts and scientific methodologies for analyzing the nutrient status of soils and plant tissue as a means for diagnosing alternative fertilizer and amendment treatments as influenced by past and present social, political, and economic institutions in western and non-western societies. 2 lectures, 1 three-hour laboratory. Prerequisites: CHM 122/122L, SS 231/231L. Concurrent enrollment required.

SS 400 Special Study for Upper Division Students (1-2)

Individual or group investigation, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

SS 431/431L Soil Chemistry (3/1)

Critical evaluation of the basic concepts and scientific methodologies regarding the chemical composition and reactions of the integrated solid-liquid-gaseous system in soils and their relationship to soil productivity and environmental quality as influenced by past and present social, political, and economic institutions in western and non-western societies. 3 lectures, 1 three-hour laboratory. Prerequisite: SS 231/231L, CHM 221/221L. Concurrent enrollment required.

SS 432/432L Soil Physics (3/1)

Critical examination of the methods of characterizing the physical attributes of soil, including soil particle size distribution and structure, the nature and behavior of clay, the state and movement of water and solutes in both saturated and unsaturated soil conditions, gas and energy exchange between the soil and atmosphere, and the principles of rheology. 3 hours lecture/problem-solving, 1 three-hour laboratory. Prerequisites: PHY 122/122L; SS 231/231L. Concurrent enrollment required.

SS 433/433L Soil Morphology and Survey (3/1)

An in-depth examination of soil morphology. Descriptions, characterization, and interpretation of soil profiles, soil bodies, and patterns of soil. Categorization using the morphogenic system of the USDA. Allied aspects of soils including technology transfer, land use planning, ecology, soil surveys and mapping, and pedogenic processes. 3 lecture-discussions, 1 three-hour laboratory. Prerequisites: SS 231/231L; junior standing. Concurrent enrollment required.

SS 441, 442 Internship in Soil Science (1-4) (1-4)

On-the-job experience with public and private agencies for advanced students. Professional type experience new to the student so that a valuable contribution toward career development results. One unit credit for each 100 hours of experience. Written reports necessary. Courses may be repeated for maximum of 12 units total. Prerequisite: junior standing.

SS 461, 462 Senior Project (2) (2)

An analytical investigation of a soil science research project in an area of special interest to the individual student, working under faculty supervision, culminating in a formal rhetorical, expository report that emphasizes clarity and lucidity of thought based on deductive and inductive reasoning, and the use of graphic skills. Minimum of 120 hours. Must be taken in sequence. Prerequisite: junior standing.

SS 499/499L/499A Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, activity, or a combination. Prerequisite: junior standing. Concurrent enrollment required.

HPS 463 Undergraduate Seminar (2)

Critical reviews of contemporary research in the field of soil science. The student will analyze, criticize and advocate by inductive and deductive methods. Inferences in contemporary literature are based on fact or a logical, unambiguous extension of fact. Oral reports of literature and senior projects are required. Prerequisites: SS 462, successful completion of the GWT, and senior standing.