

California State Polytechnic University, Pomona Degree Curriculum Sheet

Plan (Major) **FOOD MARKETING & AGRIBUSINESS MANAGEMENT**

Subplan/Option _____

Catalog Year 2010-2011	Name	Evaluator		
Minimum Units Required	Student ID	GWT Satisfied	Yes	No

Required Core Courses Course		Units
Orientation to the College of Agriculture	AG 100	1
Agriculture and the Modern World	AG 101	4
Development of Leadership Skills	AG 464	3
Intro to Computers for Non-CS Majors	CIS 101	4
Managing Agribusiness Organizations	FMA 201	3
Food and Agribusiness Marketing	FMA 304	4
Wholesaling and Retailing of Food Products	FMA 306	4
Sales & Advertising Management	FMA 309	4
Applied Economics for Agribusiness	FMA 311	4
Politics of Food and Agriculture	FMA 313	3
Accounting for Agribusiness	FMA 224	4
Financial Analysis for Agribusiness	FMA 326	4
Data Management for Agribusiness	FMA 375	4
Agribusiness Personnel Management	FMA 402	4
Senior Feasibility Study	FMA 490	3
Global Resources of Food	IA 101	4
	Total Units	57

Required Support Courses		
Course		Units
Ethical Issues in Food, Ag, & App. Ind. (C4)	AG 401	4
Principles of Economics (D2)	EC 201	4
Internship in Food Mktg. & Agribusiness	FMA 441	3
Legal Environment of Business Transaction	FRL 201	4
or Food Laws and Regulation	FST 322	(4)
Statistics with Applications (B4)	STA 120	4
	Total Units	19

Elective Support Courses		
Course	Units	
Agribusiness or Food Industry Career Track (see reverse side)	44	
OR		
Animal Industry or Equine Industry Career Track (See reverse side)	44	
Total Units	44	

Unrestricted Electives	
Course	
Select a sufficent number of courses so that the total from "Required Support", "GE", and "Unrestricted Electives" is at least 79 units.	0-4
Total Units	0-4

General Education Requirements		
Area		Units
Area A	Communication & Critical Thinking	12
1	Oral Communication	
2	Written Communication	
3	Critical Thinking	
Area B	Mathematics & Natural Sciences	16
Select a	t least one lab course from sub-area 1 or 2.	
1	Physical Science	
2	Biological Science	
	Laboratory Activity	
4	Math/Quantitative Reasoning	
	Science & Technology Synthesis	
Area C	Humanities	16
1	Visual and Performing Arts	
2	Philosophy and Civilization	
3	Literature and Foreign Language	
4	Humanities Synthesis	
Area D	Social Sciences	20
1	U.S. History, Constitution, American Ideals	
2	History, Economics and Political Science	
3		
4		
Area E	Lifelong Understanding & Self Development	4
	Total Units	68

American Institutions	
Courses that satisfy this requirement may also satisfy G.E. Area D1	8

American Cultural Perspectives Requirement	
Refer to catalog for list of courses that satisfy this requirements.	4
Course may also satisfy major, minor, GE, or unrestricted elective	
requirements.	

The following required support courses should be taken to satisfy the indicated GE Requirements to achieve the minimum units to degree listed at the top of this sheet.

Course		GE Area
Statistics with Applications	STA 120	B4
Ethical Issues in Food, Ag, & App. Ind.	AG 401	C4
Principles of Economics	EC 201	D2

The remaining GE requirements may be satisfied by any course approved for that area.

CAREER TRACK COURSES

Agribusiness or Food Industry

FMA 310 3 Seminar in Food & Agribusiness Management FMA 328 4 Agribusiness Enterprise Management FMA 327 4 Financial Analysis for Agribusiness II FMA 330 4 Int. Food & Agribusiness Marketing FMA 405 4 Food & Agribusiness Marketing Applications FMA 410 3 Issues in California and World Agriculture FST 125 4 Intro to Food Science and Technology FST 325 4 Food Safety & Current Issues FST 423 4 Principles of HACCP IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology PLT 351 3 Post Harvest Physiology PLT 437 5 Environmentally Sustainable Ag.	AVS 327/L	4	Meat Science & Industry
FMA 327 4 Financial Analysis for Agribusiness II FMA 330 4 Int. Food & Agribusiness Marketing FMA 405 4 Food & Agribusiness Marketing Applications FMA 410 3 Issues in California and World Agriculture FST 125 4 Intro to Food Science and Technology FST 325 4 Food Safety & Current Issues FST 423 4 Principles of HACCP IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FMA 310	3	Seminar in Food & Agribusiness Management
FMA 330 4 Int. Food & Agribusiness Marketing FMA 405 4 Food & Agribusiness Marketing Applications FMA 410 3 Issues in California and World Agriculture FST 125 4 Intro to Food Science and Technology FST 325 4 Food Safety & Current Issues FST 423 4 Principles of HACCP IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FMA 328	4	Agribusiness Enterprise Management
FMA 405 4 Food & Agricultural Marketing Applications FMA 410 3 Issues in California and World Agriculture FST 125 4 Intro to Food Science and Technology FST 325 4 Food Safety & Current Issues FST 423 4 Principles of HACCP IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FMA 327	4	Financial Analysis for Agribusiness II
FMA 410 3 Issues in California and World Agriculture FST 125 4 Intro to Food Science and Technology FST 325 4 Food Safety & Current Issues FST 423 4 Principles of HACCP IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FMA 330	4	Int. Food & Agribusiness Marketing
FST 125 4 Intro to Food Science and Technology FST 325 4 Food Safety & Current Issues FST 423 4 Principles of HACCP IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FMA 405	4	Food & Agricultural Marketing Applications
FST 325 4 Food Safety & Current Issues FST 423 4 Principles of HACCP IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FMA 410	3	Issues in California and World Agriculture
FST 423 4 Principles of HACCP IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FST 125	4	Intro to Food Science and Technology
IBM 301 4 Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FST 325	4	Food Safety & Current Issues
MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	FST 423	4	Principles of HACCP
MHR 321 4 Creativity and Entrepreneurship PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	IBM 301	4	Marketing Management
PLT 232 4 Irrigation & Water Management PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	MHR 320	4	Introduction to Entrepreneurship
PLT 203 3 Pomology PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	MHR 321	4	Creativity and Entrepreneurship
PLT 222 4 Culinary Produce PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	PLT 232	4	Irrigation & Water Management
PLT 226 3 Vegetable Crops PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	PLT 203	3	Pomology
PLT 321 3 Crop Quality & Utilization PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	PLT 222	4	Culinary Produce
PLT 334 3 Soil Mgmt. & Conservation PLT 351 3 Post Harvest Physiology	PLT 226	3	Vegetable Crops
PLT 351 3 Post Harvest Physiology	PLT 321	3	Crop Quality & Utilization
, , , , , , , , , , , , , , , , , , , ,	PLT 334	3	Soil Mgmt. & Conservation
PLT 437 3 Environmentally Sustainable Ag.	PLT 351	3	Post Harvest Physiology
	PLT 437	3	Environmentally Sustainable Ag.

Minimum of 32 units from the above classes, other 12 Units must be approved by Advisor, Total = 44 Units

Animal Industry or Equine Industry

AHS 302/302L	3/1	Animal Parasitology
AHS 450	3	Veterinary Economics & Hospital Management
AVS 101/101L	3/1	Feeds and Feeding
AVS 112	4	Animal Science I: Food Animal Science
AVS 113	4	Animal Science II: Companion, Lab, & Exotic Animal Science
AVS 114L	1	Animal Science I: Food Animal Management Laboratory
AVS 115L	1	Animal Science II: Companion, Lab, and Exotic Animal Sci. Lal
AVS 125/125L	3/1	Equine Management Science
AVS 201	3	Animal Diseases
AVS 305	4	Genetics of Domestic Animals
AVS 327/327L	3/1	Meat Science & Industry
AVS 350/350L	4/1	Anat. & Physiology of Domestic Animals
AVS 355	3	Equine Nutrition
AVS 365/365	3/1	Equine Herd Health Care and Management
AVS 414/414L	3/1	Physiology of Reproduction and Lactation
FMA 328	4	Agribusiness Enterprise Management
FMA 329	3	Equine Enterprise Management
FMA 429	3	Equine Investment Management
FMA 430	3	Equine Appraisal and Evaluation
FMA 450	4	Agricultural Water Resource Management
PLT 223	3	Pastures & Forage Systems
PLT 231/231L	3/1	Basic Soil Science
PLT 232	4	Irrigation & Water Management
PLT 334	3	Soil Mgmt. & Conservation

Minimum of 32 units from the above classes; other 12 Units must be approved by Advisor, Total = 44 Units