California State Polytechnic University, Pomona Degree Curriculum Sheet

Plan (Major)	AGRIBUSINESS & FOOD	INDUSTRY	MANAGEMEN
Subplan/Opt			

Catalog Year 2014 · 2015

Minimum Units Required 180

Name _____Student ID _____

Course		Units
Required of all students. A 2.0 cumulative GPA i courses, including subplan courses, in order to r in the major.		
Managing Agribusiness Organizations Accounting for Agribusiness Food and Agribusiness Marketing Wholesaling and Retailing of Food Products Sales and Advertising Management Applied Economics for Agribusiness Politics of Food and Agriculture Financial Analysis for Agribusiness I Data Management for Agribusiness Agribusiness Personnel Management Senior Feasibility Study Orientation to the College of Agriculture Agriculture and the Modern World* Development of Leadership Skills Introduction to Personal Computing or Computer Applications in Agriculture Global Resources for Food	ABM 201 ABM 224 ABM 304 ABM 306 ABM 309 ABM 311 ABM 313 ABM 326 ABM 375 ABM 402 ABM 400 AG 100 AG 101 AG 464 CIS 101 AG128/128L IA 101	3 4 4 4 4 3 4 4 4 3 1 4 4 3 4 4 4 4 4 4
*Note: If course(s) is taken to satisfy GE require student will need to complete additional approve Required Core.		
	Total Units	56-57

Required Support Courses		
Course		Units
The following required support courses should be taken to indicated GE Requirements to achieve the minimum units listed at the top of this sheet.	•	
Ethical Issues in Food, Agricultural and Apparel Ind. (C4) Principles of Economics (D2) Legal Environment of Business Transactions or Food Laws and Regulations Statistics with Applications (B4)	AG 401 EC 201 FRL 201 FST 322 STA 120	4 4 4 (4) 4
Tota	al Units	16

Elective Support Courses	
Course	Units
Minimum of 32 units from the classes listed, other 12 units must be approved by Advisor, Total = 44 units.	44
Food Industry Management Career Emphasis (see reverse side)	
-OR-	44
Animal Industry or Equine Industry Career Emphasis (See reverse side)	
Total Units	44

Unrestricted Electives		
Course	Units	
Select a sufficent number of courses so that the total from "Required Core", "Required Support", "GE" and "Unrestricted Electives" is at least 136 units.	0-8	
Total Units	0-8	

Area	Units
Area A Communication & Critical Thinking	12
1. Oral Communication	
2. Written Communication	
3. Critical Thinking	
Area B Mathematics & Natural Sciences	16
Select at least one lab course from subarea 1 or 2.	
1. Physical Science	
2. Biological Science	
Laboratory Activity	
4. Math/Quantitative Reasoning	
5. Science & Technology Synthesis	
Area C Humanities	16
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	
a. United States History	
b. Introduction to American Government	
2. History, Economics and Political Science	
3. Sociology, Anthropology, Ethnic & Gender Studies	
4. Social Science Synthesis	
Area E Lifelong Understanding & Self Development	4
Total Units	68

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

Courses that satisfy this requirement may also satisfy GE Area D1

American Institutions

All persons who receive undergraduate degrees from Cal Poly Pomona must pass the Graduation Writing Test (GWT). The test must be taken by the quarter following completion of 120 units for undergraduates.

ELECTIVE SUPPORT COURSES: 44 units

Food Industry Management Career Emphasis

PLT 321/321L 3/1 Crop Quality and Utilization PLT 334/334L 3/1 Soil Resource Management and Conservation PLT 351/351L 3/1 Postharvest Physiology	PLT 226/226L 3/1 Vegetable Crops Systems	PLT 232 PLT 321/321L PLT 334/334L PLT 351/351L	3/1 3/1 3/1	Irrigation and Water Management Crop Quality and Utilization Soil Resource Management and Conservation Postharvest Physiology
, 0,	PLT 321/321L 3/1 Crop Quality and Utilization PLT 334/334L 3/1 Soil Resource Management and Conservation	PLT 437/437L	3/1	Environmental Sustainable Agriculture
PLT 226/226L 3/1 Vegetable Crops Systems			•, •	•
PLT 222 4 Culinary Produce Technology PLT 226/226L 3/1 Vegetable Crops Systems	3 ,		•	·
MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology PLT 222 4 Culinary Produce Technology PLT 226/226L 3/1 Vegetable Crops Systems	MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology		•	
MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology PLT 222 4 Culinary Produce Technology PLT 226/226L 3/1 Vegetable Crops Systems	MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology		•	•
FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology PLT 222 4 Culinary Produce Technology PLT 226/226L 3/1 Vegetable Crops Systems	FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology	FST 125	4	Introduction to Food Science and Technology
FST 125 4 Introduction to Food Science and Technology FST 325 4 Food Safety and Current Issues FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology PLT 222 4 Culinary Produce Technology PLT 226/226L 3/1 Vegetable Crops Systems	FST 125 4 Introduction to Food Science and Technology FST 325 4 Food Safety and Current Issues FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology		•	,
AVS 327/327L 3/1 Meat Science & Industry FST 125 4 Introduction to Food Science and Technology FST 325 4 Food Safety and Current Issues FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology PLT 222 4 Culinary Produce Technology PLT 226/226L 3/1 Vegetable Crops Systems	AVS 327/327L 3/1 Meat Science & Industry FST 125 4 Introduction to Food Science and Technology FST 325 4 Food Safety and Current Issues FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology		-	Food and Agricultural Marketing Applications
ABM 405 4 Food and Agricultural Marketing Applications ABM 441 4 Internship in Food Marketing and Agribusiness AVS 327/327L 3/1 Meat Science & Industry FST 125 4 Introduction to Food Science and Technology FST 325 4 Food Safety and Current Issues FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology PLT 222 4 Culinary Produce Technology PLT 226/226L 3/1 Vegetable Crops Systems	ABM 405 4 Food and Agricultural Marketing Applications ABM 441 4 Internship in Food Marketing and Agribusiness AVS 327/327L 3/1 Meat Science & Industry FST 125 4 Introduction to Food Science and Technology FST 325 4 Food Safety and Current Issues FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology	ABM 328	4	Agribusiness Enterprise Management
ABM 328 4 Agribusiness Enterprise Management ABM 330 4 International Food and Agribusiness Marketing ABM 405 4 Food and Agricultural Marketing Applications ABM 441 4 Internship in Food Marketing and Agribusiness AVS 327/327L 3/1 Meat Science & Industry FST 125 4 Introduction to Food Science and Technology FST 325 4 Food Safety and Current Issues FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology PLT 222 4 Culinary Produce Technology PLT 226/226L 3/1 Vegetable Crops Systems	ABM 328 4 Agribusiness Enterprise Management ABM 330 4 International Food and Agribusiness Marketing ABM 405 4 Food and Agricultural Marketing Applications ABM 441 4 Internship in Food Marketing and Agribusiness AVS 327/327L 3/1 Meat Science & Industry FST 125 4 Introduction to Food Science and Technology FST 325 4 Food Safety and Current Issues FST 430/430A 3/1 Principles of HACCP IBM 301 4 Principles of Marketing Management MHR 320 4 Introduction to Entrepreneurship MHR 321 4 Creativity and Entrepreneurship PLT 203/203L 3/1 Pomology		-	•

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

Animal Industry or Equine Industry Career Emphasis

ABM 329	3	Equine Enterprise Management
ABM 430	3	Equine Appraisal and Evaluation
ABM 441	1-4	Internship in Food Marketing and Agribusiness
ABM 450	4	Agricultural Water Resource Management
AHS 302/302L	3/1	Animal Parasitology
AHS 450	3	Veterinary Economics and Hospital Management
AVS 101	4	Fundamentals of Animal Nutrition
AVS 112	4	Animal Science I: Food Animal Science
AVS 113	4	Animal Science II: Companion, Lab, and Exotic Animal Science
AVS 114L	1	Animal Science I: Food Animal Management Laboratory
AVS 115L	1	Companion, Lab, and Exotic Animal Science Lab
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 and Industry
AVS 328/328A	3/1	Seafood and Poultry Processing Technology
AVS 350/350L	4/1	Anatomy and Physiology of Domestic Animals
AVS 355	3	Equine Nutrition
AVS 365/365L	3/1	Equine Herd Health Care and Management
AVS 414/414L	3/1	Physiology of Reproduction and Lactation
PLT 223/223L	3/1	Pastures and Forage Systems
PLT 231/231L	3/1	Basic Soil Science
PLT 232	4	Irrigation and Water Management
PLT 334/334L	3/1	Soil Resource Management and Conservation

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