The online Graduate Certificate in Meat Science focuses on formal and in-depth training on the scientific principles of fresh and processed meats, including microbiology and food safety. It is targeted primarily to meat and food industry personnel who desire training in meat science or who wish to expand and update their basic meat science knowledge. It allows participants the flexibility to pursue specialized training at their own pace and from the convenience of their own location.

This 12-credit online program will provide students with up-to-date knowledge and skills that will enable them to add more value to their organizations and further their career growth.

Iowa State University has been teaching and training meat science professionals and industry leaders since 1918. Our current meat science faculty members are recognized nationally and internationally for their contributions and experience in their respective areas of expertise. Collectively, they possess a unique blend of experience in academia, government and industry.

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### Core Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AN S 573X: Fresh Meat Science and Technology</td>
<td>3</td>
</tr>
<tr>
<td>AN S 653X: Advanced Processed Meats Technology</td>
<td>3</td>
</tr>
<tr>
<td>FS HN 407: Microbiological Safety of Foods of Animal Origins</td>
<td>3</td>
</tr>
<tr>
<td>AN S 590E: Special Topics in Meat Science*</td>
<td>3</td>
</tr>
</tbody>
</table>

**Total Credits**: 12

*Under the mentorship and supervision of an assigned faculty member, student conducts an independent study project that applies the knowledge and skills acquired.

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