

## ASM Approved Electives

**Note: Minimum of 8 units must be upper division.**

**Note: No more than 4 units of internship or enterprise maybe used.**

AGB	XXX	Any AGB course eligible for the AGB minor
ASCI	XXX	Any ASCI course except 101, 200, 212, 400, 412, 413, 425
DSCI	XXX	Any DSCI course except DSCI 123
CM	XXX	Any course in CM minor
CRSC	XXX	Any Course in CRSC
FRSC	XXX	Any Course in FRSC
HCS	XXX	Any Course in HCS except HCS 110
PPSC	XXX	Any Course except PPSC 110
PM	XXX	Any Course in PM
VGSC	XXX	Any Course in VGSC
WVIT	XXX	Any Course in WVIT except WVIT 101
AGED	202	AGED 202 Intro to Agr Education & Comm. 2
AGED	330	AGED 330 FFA & Supervised Ag Programs 6
BRAE	152	BRAE 152 3-D Solids Modeling 1
BRAE	236	BRAE 236 Principles of Irrigation 4
BRAE	302	BRAE 302 Servo Hydraulics 4
BRAE	331	Irrigation Theory (3)
BRAE	335	BRAE 335 Internal Combustion Engines 4
BRAE	344	BRAE 344 Fabrication Systems 4
BRAE	345	BRAE 345 Aerial Photo. & Remote Sensing 3
BRAE	405	BRAE 405 Chemigation 1
BRAE	435	BRAE 435 Drainage 4
BRAE	438	BRAE 438 Drip/Micro Irrigation 4
BRAE	439	BRAE 439 Vineyard Water Management 4
BRAE	440	BRAE 440 Agricultural Irrigation Systems 4
BRAE	447	BRAE 447 Advanced Survey with GIS Apl. 4
BRAE	448	BRAE 448 Bioconversion 3
BRAE	532	BRAE 532 Water Wells and Pumps 4
CHEM	212	CHEM 212 Intro to Organic Chemistry 5
FNR	306	FNR 306 Nat Resource Ecology/Habitat. 4
FNR	318	FNR 318 Applications in GIS 3
FNR	408	FNR 408 Water Resource Law and Policy 3
FNR	416	FNR 416 Env. Impact Analysis & Mgmt. 4
FSN	125	FSN 125 Introduction to Food Science 5
FSN	204	FSN 204 Food Processing Operations 4
FSN	230	FSN 230 Elements of Food Processing 4
FSN	230	FSN 230 Elements of Food Processing 4
FSN	270	FSN 270 Food & Wine Plant Sanitation 4
FSN	270	FSN 270 Food and Wine Plant Sanitation 4

FSN	275	FSN 275 Prin. of Safety & Hazard Analysis 4
FSN	323	FSN 323 Statistical Quality Control 3
FSN	330	FSN 330 Intro to Principles of Food Engr. 4
FSN	334	FSN 334 Food Packaging 3
FSN	341	FSN 341 Wines and Fermented Foods 3
FSN	354	FSN 354 Packaging Funct. in Food Proc. 3
FSN	354	FSN 354 Packaging Function in Food Proc. 3
FSN	444	FSN 444 Engr. Concepts in Food Pro. 4
IME	141	IME 141 Manuf. Processes: Net Shape 1
IME	142	IME 142 Manuf. Processes: Mats Joining 2
IME	143	IME 143 Manuf. Processes: Mats Removal 2
IME	144	IME 144 Intro. To Design and Manuf. 4
IME	157	IME 157 Electronics Manufacturing 3
IME	319	IME 319 Human Factors Engineering 3
IME	320	IME 320 Human Factors and Technology 4
IT	260	IT 260 Manufacturing Processes 4
IT	327	IT 327 Plastics Technology 4
IT	330	IT 330 Fundamentals of Packaging 4
IT	341	IT 341 Plastic Processes and Application 4
SS	221	SS 221 Fertilizers & Plant Nutrition 4

### **Plant or Animal Production Course**

Any ASCI, CRSC, DSCI, FRSC, HCS, PM, PPSC, VGSC course except for internship or enterprise courses.