

# AGRICULTURAL EDUCATION

## 2024 Curriculum Guide

### GENERAL EDUCATION

Must be 100 or 200 level.  
(34 hours)

<b>GE #1: English</b>	ENGL 100 Expos Writ I	3	—
	ENGL 200 Expos Writ II	3	—
<b>GE #2: Comm</b>	COMM 106 Pub Speak I	3	—
<b>GE #3: Math</b>	_____	3	—
<b>GE #4: Natural Science</b> <i>(BIOL 198 recommended)</i>	_____	4	—
<b>GE #5: Social &amp; Behav Science</b>	_____	3	—
	_____	3	—
<b>GE #6: Arts &amp; Humanities</b>	_____	3	—
	_____	3	—
<b>Natural &amp; Physical Sciences</b>			
	CHEM 110 & 111 <i>(CHEM 110 &amp; 111 required as pre-req for AGRON 305).</i>	4	—
<b>Free Electives</b> to meet 120 hour degree requirements			
<b>GE #7: Institutional Choice</b>	_____	3	—
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### TECHNICAL AGRICULTURE

(41 hours + 3 elective hours = 44 hours)

#### Required Agricultural Science (29 hrs.)

ASI 102 Prin of Animal Science	3	—
AGEC 120 Prin of Agr Econ & Agribus	3	—
HORT 201 Prin of Horticultural Sci	—	—
<b>or</b> AGRON 120 Crop Science & AGRON 121 Crop Science Lab	4	—
AGRON 305 Soils <i>(CHEM 110 &amp; 111 required as pre-req.)</i>	3	—
AGRON 306 Soils Lab	1	—
AGED 260 Agriculture Construction	3	—
Pwr Structural Technical Systems Electives (2)	—	—
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_____	—	—
Food Products and Processing Course (3)	—	—
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#### Agricultural Science Electives (12 hrs.)

Complete 12 hours of College of Agriculture or ATM Courses.  
Courses that are over 200 level must account for 9 credit hours.

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### TEACHER EDUCATION

(45 hours)

#### Pre-Professional (7 hrs.)

AGED 100/300 Intro to Ag Education	1	—
AGED 505 Field Experience Ag Ed	1	—
EDSEC 110 Foundations of Ed	3	—
EDSEC 620 Prin & Phil Career & Tech Ed	2	—

#### Block I (11 hrs.)

EDCI 315 Educational Psychology	3	—
EDCI 318 Educational Technology	1	—
EDCI 320 Core Teach Skills & Lab	2	—
EDSP 323 Exceptional Stud Sec School	3	—
AGED 400 Lead & Prof Development	2	—

#### Block II (15 hrs.) Fall Semester

EDSEC 525 Interpersonal Relations	1	—
EDSEC 455 Teaching Multicultural Society	1	—
EDSEC 477 Mid/Sec Reading	2	—
AGED 500 Methods Teaching Ag	3	—
AGED 520 Content Area Meth & Fld Exp	2	—
AGED 625 Inquiry/STEM/CASE	2	—
AGED 621 Program Plan Ag Ed	3	—
AGED 600 Senior Seminar	1	—

#### Block III (12 hrs.) Spring Semester

EDSEC 586 Tchg Intrnshp Secndry Schools	12	—
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## **\*Admission to Teacher Education Required as follows**

- 50 hrs complete
- Overall 2.75 GPA (on courses used for the degree)
- Teaching Field 2.75 GPA (on courses used for the degree)
- Introduction to Ag Education
- Expository Writing I (C)
- Expository Writing II (C)
- Communication (C)
- ACT Score of 22 (or higher) or take the Basic Skills Exam
- Admission application submitted and approved

## **Course Options**

### **Agriculture Production with Lab (3 hours)**

- AGRON 330 Weed Science
- AGRON 515 Soil Genesis and Classification
- AGRON 630 Crop Improvement and Biotech
- AGRON 635 Soil and Water Conservation
- ENTOM 305 Animal Health Ento with ENTOM 306 Animal Health Ento Lab
- ENTOM 320 Horticultural Entomology
- ASI 105 Animal Science and Industry with ASI 106 Dairy and Poultry Science with ASI 107 Companion Animal and Horse Lab
- ASI 220 Principles of Feeding
- ASI 315 Livestock and Meat Evaluation
- ASI 400 Farm Animal Reproduction with ASI 401 Farm Animal Reproduction Lab
- ASI 524 Sheep and Meat Goat Science
- ASI 535 Swine Science
- HORT 350 Plant Propagation
- HORT 520 Fruit Production
- HORT 560 Vegetable Crop Production
- HORT 570 Greenhouse Operations Management

### **Power Structural Technical Systems (2 hours)**

- ATM 160 Engineering Systems and Technology in Agriculture (3 credit hours)
- AGED 212 Emerging Technologies in Power Structural and Technical Systems (1 credit hour)
- AGED 214 Agricultural Engine Systems (1 credit hour)
- AGED 215 Agricultural Electrical Systems (1 credit hour)
- AGED 216 Agricultural Structures Education (1 credit hour)

### **Food Products and Processing (3 hours)**

- ASI 350 Meat Science
- ASI 405 Fundamentals of Milk Processing
- ASI 608 Dairy Foods Processing & Technology
- ASI 640 Poultry Production Technology
- FDSCI 302 Food Science
- FDSCI 305 Fundamentals of Food Processing
- GRSC 150 Principles of Milling with 151 Principles of Milling Lab
- GRSC 301 Baking Fundamentals