

FOOD SCIENCE, BSAG

Requirements for Students Matriculating in or before Academic Year 2024-2025. Learn more about University Academic Regulation 3.1 (<http://catalog.okstate.edu/university-academic-regulations/#matriculation>).

Minimum Overall Grade Point Average: 2.00

Total Hours: 120

| Code | Title | Hours |
|---|--|-----------|
| General Education Requirements | | |
| <i>English Composition</i> | | |
| See Academic Regulation 3.5 (http://catalog.okstate.edu/university-academic-regulations/#english-composition/) | | |
| ENGL 1113 | Composition I | 3 |
| or ENGL 1313 | Critical Analysis and Writing I | |
| Select one of the following: | | 3 |
| ENGL 1213 | Composition II | |
| ENGL 1413 | Critical Analysis and Writing II | |
| ENGL 3323 | Technical Writing | |
| <i>American History & Government</i> | | |
| Select one of the following: | | 3 |
| HIST 1103 | Survey of American History | |
| HIST 1483 | American History to 1865 (H) | |
| HIST 1493 | American History Since 1865 (DH) | |
| POLS 1113 | American Government | 3 |
| <i>Analytical & Quantitative Thought (A)</i> | | |
| MATH 1513 | College Algebra (A) ¹ | 3 |
| or MATH 1483 | Mathematical Functions and Their Uses (A) | |
| STAT 2013 | Elementary Statistics (A) ¹ | 3 |
| or STAT 2023 | Elementary Statistics for Business and Economics (A) | |
| <i>Humanities (H)</i> | | |
| Courses designated (H) | | 6 |
| <i>Natural Sciences (N)</i> | | |
| Must include one Laboratory Science (L) course | | |
| Select four hours from the following: | | 4 |
| BIOL 1113 | Introductory Biology (N) | |
| & BIOL 1111 | and Introductory Biology Laboratory (LN) ¹ | |
| BIOL 1114 | Introductory Biology (LN) ¹ | |
| Any course designated (N) | | 3 |
| <i>Social & Behavioral Sciences (S)</i> | | |
| AGEC 1113 | Introduction to Agricultural Economics (S) ¹ | 3 |
| <i>Additional General Education</i> | | |
| Courses designated (A), (H), (N), or (S) | | 6 |
| Hours Subtotal | | 40 |
| Diversity (D) & International Dimension (I) | | |
| May be completed in any part of the degree plan | | |
| Select at least one Diversity (D) course | | |
| Select at least one International Dimension (I) course | | |
| College/Departmental Requirements | | |
| UNIV 1111 | First Year Seminar (or other approved first year seminar course) | 1 |

| | | |
|---|---|-----------|
| ANSI 2111 | Animal and Food Science Professional Development | 1 |
| ANSI 2233 | The Meat We Eat | 3 |
| or ANSI 2253 | Meat Animal and Carcass Evaluation | |
| FDSC 1133 | Fundamentals of Food Science | 3 |
| CHEM 1215 | Chemical Principles I (LN) ² | 4 |
| or CHEM 1314 | Chemistry I (LN) | |
| Select one of the following: | | 3 |
| ENVR 1113 | Elements of Environmental Science (N) | |
| HORT 1013 | Principles of Horticultural Science (LN) | |
| BIOC 2344 | Chemistry and Applications of Biomolecules | |
| PLNT 1213 | Introduction to Plant and Soil Systems (N) | |
| <i>Written and Oral Communications</i> | | |
| Select one of the following: | | 3 |
| AGCM 3103 | Written Communications in Agricultural Sciences and Natural Resources | |
| ENGL 3323 | Technical Writing ³ | |
| BCOM 3113 | Written Communication | |
| Select one of the following: ⁴ | | 3 |
| AGCM 3203 | Oral Communications in Agricultural Sciences & Natural Resources (S) | |
| SPCH 2713 | Introduction to Speech Communication (S) | |
| Hours Subtotal | | 21 |
| Major Requirements | | |
| <i>Core Courses</i> | | |
| ANSI 4863 | Capstone for Animal Agriculture | 3 |
| FDSC 3123 | HACCP in the Food Industry | 3 |
| FDSC 3154 | Food Microbiology | 4 |
| FDSC 3373 | Food Chemistry I | 3 |
| FDSC 4143 | Food Safety Modernization Act | 3 |
| FDSC 4763 | Analysis of Food Products | 3 |
| <i>Additional Core</i> | | |
| CHEM 1225 | Chemical Principles II (LN) | 5 |
| or CHEM 1515 | Chemistry II (LN) | |
| MICR 2123 | Introduction to Microbiology | 5 |
| & MICR 2132 | and Introduction to Microbiology Laboratory | |
| NSCI 3543 | Food and the Human Environment (IS) | 3 |
| or ANSI 3543 | Principles of Animal Nutrition | |
| Select one of the following Emphasis areas: | | 21 |
| <i>Safety Emphasis</i> | | |
| FDSC 3133 | Plant Sanitation for Food Processing Operations | |
| FDSC 4113 | Internal Audit and Advanced HACCP | |
| FDSC 4153 | Advanced Food Microbiology | |
| AGEC 3713 | Agricultural Law | |
| 9 hours of 4000 level FDSC | | |
| <i>Meats Emphasis</i> | | |
| ANSI 1124 | Introduction to the Animal Sciences | |
| ANSI 3232 | Advanced Meat Evaluation | |
| ANSI 3333 | Meat Science | |
| FDSC 4333 | Processed Meat | |

9 hours of 4000 level FDSC

Industry Emphasis

9 hours of 3000 level FDSC

12 hours of 4000 level FDSC

Science Emphasis

FDSC 4113 Internal Audit and Advanced HACCP

PHYS 1014 Descriptive Physics (N)

CHEM 3013 Survey of Organic Chemistry

CHEM 3012 Survey of Organic Chemistry Laboratory

BIOC 3653 Survey of Biochemistry

3 hours of 3000 level FDSC

3 hours of 4000 level FDSC

Related Courses

| | |
|--|---|
| Select 6 hours from any courses from Ferguson College of Agriculture, Spears School of Business, MMJ or SC | 6 |
|--|---|

| | |
|-----------------------|-----------|
| Hours Subtotal | 59 |
|-----------------------|-----------|

Electives

| | |
|---|---|
| Select 0 hours or hours to complete required total for degree | 0 |
|---|---|

| | |
|--------------------|------------|
| Total Hours | 120 |
|--------------------|------------|

1

College & Departmental requirements that may be used to meet GE requirements.

2

If used for (N) requirement, hours in this block are reduced by CHEM course hours.

3

If ENGL 3323 Technical Writing is substituted for ENGL 1213 Composition II above; hours in this block are reduced by 3.

4

If used as (S) course above, hours in this block reduced by 3.

Other Requirements

- A minimum of 40 semester credit hours and 100 grade points must be earned in courses numbered 3000 or above.
- A 2.00 GPA or higher in upper-division hours.

Additional State/OSU Requirements

- At least: 60 hours at a four-year institution; 30 hours completed at OSU; 15 of the final 30 or 50% of the upper-division hours in the major field completed at OSU.
- Limit of: one-half of major course requirements as transfer work; one-fourth of hours earned by correspondence; 8 transfer correspondence hours.
- Students will be held responsible for degree requirements in effect at the time of matriculation and any changes that are made, so long as these changes do not result in semester credit hours being added or do not delay graduation.
- Degrees that follow this plan must be completed by the end of Summer 2030.