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 R	equirements			
English Composition				
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:				
ENGL 1213	Composition II			
ENGL 1413	Critical Analysis and Writing II			
ENGL 3323	Technical Writing			
American History & Government				
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		
Analytical & Quantita	tive Thought (A)			
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 Ecor (A)	nomics		
Humanities (H)				
Courses designated	(H)	6		
Natural Sciences (N)				
Must include one La	boratory Science (L) course			
Select four hours fro	om the following:	4		
BIOL 1113 & BIOL 1111	Introductory Biology (N) and Introductory Biology Laboratory (LN) ¹			
BIOL 1114	Introductory Biology (LN) ¹			
Any course designat	ed (N)	3		
Social & Behavioral Sciences (S)				
AGEC 1113	Introduction to Agricultural Economics (S) 1	3		
Additional General Ed	lucation			
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 fol	lowing:	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)				
Written and Oral Com	Written and Oral Communications				
Select one of the foll	lowing:	3			
AGCM 3103	Written Communications in Agricultural Sciences and Natural Resources				
ENGL 3323	Technical Writing ³				
BCOM 3113	Written Communication				
Select one of the fol	lowing: ⁴	3			
AGCM 3203	Oral Communications in Agricultural Sciences & Natural Resources (S)				
SPCH 2713	Introduction to Speech Communication (S)				
Hours Subtotal		21			
Major Requirements					
Core Courses					
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			
Additional Core					
CHEM 1225	Chemical Principles II (LN)	5			
or CHEM 1515	Chemistry II (LN)				
MICR 2123 & MICR 2132	Introduction to Microbiology and Introduction to Microbiology	5			
NO01 05 40	Laboratory	0			
NSCI 3543 or ANSI 3543	Food and the Human Environment (IS) Principles of Animal Nutrition	3			
Select one of the fol	lowing Emphasis areas:	21			
Safety Emphasis					
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 le	evel FDSC				
Meats Emphasis					
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; onefourth 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.