

# FOOD SCIENCE: FOOD INDUSTRY, BSAG

**Requirements for Students Matriculating in or before Academic Year 2018-2019.** 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
<b>General Education Requirements</b>		
<i>English Composition</i>		
See Academic Regulation 3.5 ( <a href="http://catalog.okstate.edu/university-academic-regulations/#english-composition">http://catalog.okstate.edu/university-academic-regulations/#english-composition</a> )		
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 &amp; Government</i>		
Select one of the following:		3
HIST 1103	Survey of American History	
HIST 1483	American History to 1865	
HIST 1493	American History Since 1865	
POLS 1113	American Government	3
<i>Analytical &amp; Quantitative Thought (A)</i>		
MATH 1513	College Algebra (A) <sup>1</sup>	3
or MATH 1483	Mathematical Functions and Their Uses (A)	
Select one of the following:		3
MATH 1613	Trigonometry (A) <sup>1</sup>	
STAT 2013	Elementary Statistics (A) <sup>1</sup>	
STAT 2023	Elementary Statistics for Business and Economics (A) <sup>1</sup>	
<i>Humanities (H)</i>		
Courses designated (H)		6
<i>Natural Sciences (N)</i>		
Must include one Laboratory Science (L) course		
BIOL 1114	Introductory Biology (LN) <sup>1</sup>	4
Any course designated (N)		3
<i>Social &amp; Behavioral Sciences (S)</i>		
AGEC 1113	Introduction to Agricultural Economics (S) <sup>1</sup>	3
<i>Additional General Education</i>		
Courses designated (A), (H), (N), or (S)		6
<b>Hours Subtotal</b>		<b>40</b>
<b>Diversity (D) &amp; International Dimension (I)</b>		
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		
<b>College/Departmental Requirements</b>		
<i>Agricultural Sciences and Natural Resources</i>		

AG 1011	First Year Seminar	1
ANSI 2111	Animal and Food Science Professional Development	1
FDSC 1133	Fundamentals of Food Science	3
FDSC 2233	The Meat We Eat	3
or FDSC 2253	Meat Animal and Carcass Evaluation	
CHEM 1215	Chemical Principles I (LN) <sup>2</sup>	4
or CHEM 1314	Chemistry I (LN)	
CHEM 1225	Chemical Principles II (LN)	5
or CHEM 1515	Chemistry II (LN)	
MICR 2123	Introduction to Microbiology	3
MICR 2132	Introduction to Microbiology Laboratory	2
Select one of the following:		3
ENVR 1113	Elements of Environmental Science	
HORT 1013	Principles of Horticultural Science (LN)	
BIOC 2344	Chemistry and Applications of Biomolecules	
<i>Written and Oral Communications</i>		
AGCM 3103	Written Communications in Agricultural Sciences and Natural Resources <sup>3</sup>	3
or ENGL 3323	Technical Writing	
Select one of the following: <sup>4</sup>		3
AGCM 3203	Oral Communications in Agricultural Sciences & Natural Resources (S)	
SPCH 2713	Introduction to Speech Communication (S)	
SPCH 3733	Elements of Persuasion (S)	
<b>Hours Subtotal</b>		<b>31</b>
<b>Major Requirements</b>		
<i>Core Courses</i>		
ANSI 4863	Capstone for Animal Agriculture	3
FDSC 3113	Quality Control	3
FDSC 3123	HACCP in the Food Industry	3
FDSC 3154	Food Microbiology	4
FDSC 3373	Food Chemistry I	3
FDSC 4763	Analysis of Food Products	3
FDSC 4910	Food Industry Internship	3
HORT 3213	Fruit and Nut Production	3
NSCI 3223	Nutrition Across the Life Span	3
or ANSI 3543	Principles of Animal Nutrition	
Select 12 hours of the following:		12
AST 4123	Principles of Food Engineering	
FDSC 3232	Advanced Meat Evaluation	
FDSC 3310	Advanced Competitive Evaluation	
FDSC 3333	Meat Science	
FDSC 3603	Processing Dairy Foods	
FDSC 4113	Quality Control II	
FDSC 4153	Advanced Food Microbiology	
FDSC 4253	Pre-Harvest Food Safety	
FDSC 4333	Processed Meat	
FDSC 4373	Food Chemistry II	
FDSC 4910	Food Industry Internship	
MICR 3033	Cell and Molecular Biology	

MICR 3223	Advanced Microbiology	
NSCI 3543	Food and the Human Environment (IS)	
NSCI 3223	Nutrition Across the Life Span	
<b>Related Courses</b>		
Select 9 hours of the following:		9
ANSI 3903	Agricultural Animals of the World (I) (or any course designated (I))	
ACCT, AGECE, ANSI, AGCM, FDSC, HRAD, HORT, PLNT, MICR, MGMT, MKTG, MATH, NSCI, STAT, Foreign Language		
<b>Hours Subtotal</b>		<b>49</b>
<b>Electives</b>		
Select 0 hours or hours to complete required total for degree		0
<b>Total Hours</b>		<b>120</b>

- <sup>1</sup> College & Departmental requirements that may be used to meet GE requirements.
- <sup>2</sup> If used for (N) requirement, hours in this block are reduced by CHEM course hours.
- <sup>3</sup> If ENGL 3323 Technical Writing is substituted for ENGL 1213 Composition II above; hours in this block are reduced by 3.
- <sup>4</sup> 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 2024.