## FOOD SCIENCE, MS

**Requirements for Students Matriculating in or before Academic Year 2023-2024.** Learn more about Graduate College Academic Regulation 7.0 (http://catalog.okstate.edu/graduate-college/#70).

### Thesis Option

**Total Hours: 30**

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDSC 4153</td>
<td>Advanced Food Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>FDSC 4763</td>
<td>Analysis of Food Products</td>
<td>3</td>
</tr>
<tr>
<td>FDSC 5000</td>
<td>Master’s Research and Thesis</td>
<td>6</td>
</tr>
<tr>
<td>FDSC 5300</td>
<td>Food Science Seminar</td>
<td>1</td>
</tr>
<tr>
<td>FDSC 5373</td>
<td>Advanced Food Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>STAT 5013</td>
<td>Statistics for Experimenter I</td>
<td>3</td>
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</table>

**Hours Subtotal**: 19

**Electives**

Select 11 hours from the following:

- FDSC 4123 Principles of Food Engineering
- FDSC 4243 Researching Consumer Food Preferences
- FDSC 4253 Pre-Harvest Food Safety
- FDSC 4333 Processed Meat
- FDSC 5102 Ethics and Professionalism in Animal and Food Science
- FDSC 5113 Internal Audit and Advanced HACCP
- FDSC 5120 Special Topics in Food Science
- FDSC 5143 Food Safety Modernization Act
- FDSC 5213 Advances in Meat Science
- FDSC 5233 Food Safety Audit Schemes
- FDSC 5333 Carcass Value Estimation Systems
- FDSC 5393 Issues in Food Science
- FDSC 5553 Interpreting Animal and Food Science Research

**Hours Subtotal**: 15

**Total Hours**: 30

### Formal Report Option

**Total Hours: 32**

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<td>FDSC 5000</td>
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<td>STAT 5013</td>
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**Hours Subtotal**: 17

**Electives**

Select 15 hours from the following:

**Total Hours**: 32

- FDSC 4123 Principles of Food Engineering
- FDSC 4243 Researching Consumer Food Preferences
- FDSC 4253 Pre-Harvest Food Safety
- FDSC 4333 Processed Meat
- FDSC 5102 Ethics and Professionalism in Animal and Food Science
- FDSC 5113 Internal Audit and Advanced HACCP
- FDSC 5120 Special Topics in Food Science
- FDSC 5143 Food Safety Modernization Act
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