FOOD SCIENCE, MS

Requirements for Students Matriculating in or before Academic Year 2022-2023. Learn more about Graduate College Academic Regulation 7.0 (http://catalog.okstate.edu/graduate-college/#70).

### Thesis Option

**Total Hours:** 30

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<tr>
<th>Code</th>
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<tr>
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<tr>
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</tr>
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<td>FDSC 4763</td>
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</tr>
<tr>
<td>FDSC 5000</td>
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<tr>
<td>FDSC 4243</td>
<td>Researching Consumer Food Preferences</td>
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</tr>
<tr>
<td>FDSC 4253</td>
<td>Pre-Harvest Food Safety</td>
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<tr>
<td>FDSC 4333</td>
<td>Processed Meat</td>
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<tr>
<td>FDSC 5102</td>
<td>Ethics and Professionalism in Animal and Food Science</td>
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<tr>
<td>FDSC 5113</td>
<td>Internal Audit and Advanced HACCP</td>
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<td>FDSC 5120</td>
<td>Special Topics in Food Science</td>
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<tr>
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<td>FDSC 5233</td>
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<td>FDSC 5333</td>
<td>Carcass Value Estimation Systems</td>
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<td>FDSC 5393</td>
<td>Issues in Food Science</td>
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<tr>
<td>FDSC 5553</td>
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### Formal Report Option

**Total Hours:** 32

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Graduate College Master's Program Requirements

Learn more about Graduate College 2022-2023 Master's Degree Program Requirements (http://catalog.okstate.edu/graduate-college/). Check the General Graduate College academic regulations for minimal GPA, language proficiency and other general requirements.