FOOD SCIENCE, MS

Requirements for Students Matriculating in or before Academic Year 2019-2020. Learn more about Graduate College Academic Regulation 7.0 (http://catalog.okstate.edu/graduate-college).

Thesis Option

Total Hours: 30 Hours

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td>Degree Core</td>
<td></td>
<td></td>
</tr>
<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>
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<tr>
<td>FDSC 5300</td>
<td>Food Science Seminar</td>
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<tr>
<td>FDSC 5373</td>
<td>Advanced Food Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>STAT 5013</td>
<td>Statistics for Experimenters I</td>
<td>3</td>
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<td>Hours Subtotal</td>
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Electives

Select 11 hours from the following: 11

- 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 Quality Control II
- 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

General Graduate College Requirements

- A minimum Grade-Point-Average of 3.00 is required
- A minimum Grade of “C” is required in all degree applicable courses
- No courses utilizing the Pass-No Pass grading system are permitted
- GRAD 5082 or GRAD 5092 may not be used to meet degree requirements

Additional Graduate College Masters Degree Requirements

Plan I (coursework with thesis)

- A minimum of 30 credit hours
- A minimum of 24 coursework credit hours comprised of:
  - 6 research or creative component credit hours
  - 21 in-residence credit hours (maximum of 9 transfer hours with "B" or better)
- 21 credit hours at 5000- or 6000-level

Plan II (coursework without thesis)

- A minimum of 32 credit hours
- A maximum of 3 credit hours of research or creative component
- A minimum of 23 in-residence credit hours (maximum of 9 transfer credit hours with "B" or better)
- A minimum of 21 credit hours at the 5000- or 6000-level

Formal Report Option

Total Hours: 32 Hours

<table>
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<th>Hours</th>
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<tr>
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<tr>
<td>FDSC 4153</td>
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<td>FDSC 4763</td>
<td>Analysis of Food Products</td>
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<tr>
<td>FDSC 5000</td>
<td>Master’s Research and Thesis</td>
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<td>credit hour, maximum of 3 credit hours)</td>
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<tr>
<td>FDSC 5373</td>
<td>Advanced Food Chemistry</td>
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<td>STAT 5013</td>
<td>Statistics for Experimenters I</td>
<td>3</td>
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<td>Hours Subtotal</td>
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Electives

Select 15 hours from the following: 15

- 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 Quality Control II
- 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 32