## **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

Code	Title	Hours
Degree Core		
FDSC 4153	Advanced Food Microbiology	3
FDSC 4763	Analysis of Food Products	3
FDSC 5000	Master's Research and Thesis	6
FDSC 5300	Food Science Seminar	1
FDSC 5373	Advanced Food Chemistry	3
STAT 5013	Statistics for Experimenters I	3
Hours Subtotal		19
Electives		
Select 11 hours fro	m 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	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		11
Total Hours		30

## **Formal Report Option**

**Total Hours: 32** 

Title	Hours			
Advanced Food Microbiology	3			
Analysis of Food Products	3			
Master's Research and Thesis	2			
FDSC 5300 Food Science Seminar (offered for fixed credit, 1				
credit hour, maximum of 3 credit hours)				
Advanced Food Chemistry	3			
Statistics for Experimenters I	3			
Hours Subtotal				
Select 15 hours from the following:				
	Advanced Food Microbiology Analysis of Food Products Master's Research and Thesis ence Seminar (offered for fixed credit, 1 of 3 credit hours) Advanced Food Chemistry Statistics for Experimenters I			

ırs Subtotal		15
DSC 5553	Interpreting Animal and Food Science Research	
DSC 5393		
DSC 5333	Carcass Value Estimation Systems	
DSC 5233	Food Safety Audit Schemes	
DSC 5213	Advances in Meat Science	
DSC 5143	Food Safety Modernization Act	
DSC 5120	Special Topics in Food Science	
DSC 5113	Internal Audit and Advanced HACCP	
DSC 5102	Ethics and Professionalism in Animal and Food Science	
DSC 4333	Processed Meat	
DSC 4253	Pre-Harvest Food Safety	
DSC 4243	Researching Consumer Food Preferences	
DSC 4123	Principles of Food Engineering	
	DSC 4243 DSC 4253 DSC 4333 DSC 5102  DSC 5113 DSC 5120 DSC 5143 DSC 5213 DSC 5233 DSC 5233 DSC 5333 DSC 5393	DSC 4243 Researching Consumer Food Preferences DSC 4253 Pre-Harvest Food Safety DSC 4333 Processed Meat DSC 5102 Ethics and Professionalism in Animal and Food Science DSC 5113 Internal Audit and Advanced HACCP DSC 5120 Special Topics in Food Science DSC 5143 Food Safety Modernization Act DSC 5213 Advances in Meat Science DSC 5233 Food Safety Audit Schemes DSC 5333 Carcass Value Estimation Systems DSC 5393 Issues in Food Science DSC 5553 Interpreting Animal and Food Science

## **Graduate College Master's Program Requirements**

Learn more about Graduate College 2023-2024 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.