

FOOD SCIENCE: PRE-VETERINARY SCIENCE, BSAG

Requirements for Students Matriculating in or before Academic Year 2026-2027. Learn more about University Academic Regulation 3.1 (<https://catalog.okstate.edu/university-academic-regulations/#matriculation>).

Minimum Overall Grade Point Average: 2.00

Total Hours: 120

Code	Title	Hours
General Education Requirements		
<i>English Composition</i>		
See Academic Regulation 3.5 (https://catalog.okstate.edu/university-academic-regulations/#english-composition/)		
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 & Government</i>		
Select one of the following:		3
HIST 1103	Survey of American History	
HIST 1483	American History to 1865 (H)	
HIST 1493	American History Since 1865 (DH)	
POLS 1113	American Government	3
<i>Quantitative Thought & Logical Reasoning (Q)</i>		
MATH 1513	College Algebra (Q) ¹	3
STAT 2013	Elementary Statistics (Q) ¹	3
or STAT 2023	Elementary Statistics for Business and Economics (Q)	
<i>Understanding Humanities-Human Heritage & Cultures (H)</i>		
Courses designated (GH)		3
Courses designated (DH)		3
<i>Reasoning in the Natural Sciences (N)</i>		
Must include one Laboratory-Based Inquiry (L) course		
Select four hours from the following:		4
BIOL 1113	Introductory Biology (N)	
& BIOL 1111	and Introductory Biology Laboratory (LN) ¹	
BIOL 1114	Introductory Biology (LN) ¹	
CHEM 1314	Chemistry I (LN) ¹	4
CHEM 1515	Chemistry II (LN) ¹	5
<i>Exploring Society & Human Behavior (S)</i>		
AGEC 1113	Introduction to Agricultural Economics (S) ¹	3
<i>Diversity (D)</i>		
Courses designated (D)		
May be paired with another designated course		
<i>Global Cultural Competency (G)</i>		
Courses designated (G)		
May be paired with another designated course		
<i>Additional General Education</i>		

Additional general education credit hours may be required to meet the total 40-hour minimum of general education credit if courses carry more than one general education designation and can be used to meet multiple general education designation hour requirements above.

Courses designated (Q), (H), (N), (S), (D), (G), or (F).		0
Hours Subtotal		40
College/Departmental Requirements		
UNIV 1111	First Year Seminar (or other approved first year seminar course) ²	1
ANSI 2111	Animal and Food Science Professional Development ²	1
ANSI 2233	The Meat We Eat ²	3
or ANSI 2253	Meat Animal and Carcass Evaluation	
FDSC 1133	Fundamentals of Food Science ²	3
Select one of the following: ²		3
ENVR 1113	Elements of Environmental Science (N)	
HORT 1013	Principles of Horticultural Science (LN)	
PLNT 1213	Introduction to Plant and Soil Systems (N)	
<i>Written and Oral Communications</i>		
Select one of the following: ^{2,3}		3
AGCM 3103	Written Communications in Agricultural Sciences and Natural Resources ²	
ENGL 3323	Technical Writing ³	
BCOM 3113	Written Communication ²	
Select one of the following: ^{2,4}		3
AGCM 3203	Oral Communications in Agricultural Sciences & Natural Resources (S) ^{2,4}	
SPCH 2713	Introduction to Speech Communication (S) ²	
Hours Subtotal		17
Major Requirements		
<i>Core Courses</i>		
ANSI 4863	Capstone for Animal Agriculture	3
FDSC 2143	Introduction to Food Industry Operations	3
FDSC 3123	HACCP in the Food Industry	3
FDSC 3133	Plant Sanitation for Food Processing Operations	3
FDSC 3373	Food Chemistry I	3
FDSC 4143	Food Safety Modernization Act	3
FDSC 4763	Analysis of Food Products	3
FDSC 4910	Food Industry Internship	3
<i>Additional Core</i>		
ANSI 1124	Introduction to the Animal Sciences	4
ANSI 3414	Form and Function of Livestock and Poultry	4
ANSI 3423	Animal Genetics	3
ANSI 3543	Principles of Animal Nutrition	3
MICR 2123	Introduction to Microbiology	5
& MICR 2132	and Introduction to Microbiology Laboratory	
PHYS 1114	College Physics I (LN)	4
PHYS 1214	College Physics II (LN)	4
CHEM 3012	Survey of Organic Chemistry Laboratory	2

CHEM 3013	Survey of Organic Chemistry	3
BIOC 3653	Survey of Biochemistry	3
Select 4 hours from the following:		4
FDSC 3154	Food Microbiology	
FDSC 3603	Processing Dairy Foods	
FDSC 4053	Foodborne Toxins and Allergens	
FDSC 4113	Internal Audit and Advanced HACCP	
FDSC 4123	Principles of Food Engineering	
FDSC 4153	Advanced Food Microbiology	
FDSC 4213	Advances in Meat Science	
FDSC 4233	Food Safety Audit Schemes	
FDSC 4253	Pre-Harvest Food Safety	
FDSC 4333	Processed Meat	
ANSI 3232	Advanced Meat Evaluation	
ANSI 3310	Advanced Competitive Evaluation	
ANSI 3333	Meat Science	
AGEC 4243	Researching Consumer Food Preferences	
HORT 3213	Fruit and Nut Production	
Hours Subtotal		63
Electives		
Select 0 hours or hours to complete required total for degree		0
Total Hours		120

¹ College & Departmental requirements that may be used to meet GE requirements.

² Hours meeting the major common core.

³ If ENGL 3323 Technical Writing is substituted for ENGL 1213 Composition II above; hours in this block are reduced by 3.

⁴ If used as an additional (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 2032.