

MEAT SCIENCE, UCRT

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>).

Total Hours: 18

Code	Title	Hours
Required Courses		
ANSI 2233	The Meat We Eat	3
or ANSI 2253	Meat Animal and Carcass Evaluation	
ANSI 3333	Meat Science	3
FDSC 3123	HACCP in the Food Industry	3
FDSC 4333	Processed Meat	3
Guided Electives		
Select 6 hours from the following:		6
FDSC 1133	Fundamentals of Food Science	
FDSC 3133	Plant Sanitation for Food Processing Operations	
FDSC 4143	Food Safety Modernization Act	
FDSC 4213	Advances in Meat Science	
FDSC 4233	Food Safety Audit Schemes	
FDSC 4253	Pre-Harvest Food Safety	
FDSC 4910	Food Industry Internship	
Total Hours		18

Academic Requirements:

- Student must maintain a grade-point-average of 2.0 over all courses applicable to this certificate.