

# FOOD SCIENCE, BSAG

**Requirements for Students Matriculating in or before Academic Year 2024-2025.** Learn more about University Academic Regulation 3.1 (<http://catalog.okstate.edu/university-academic-regulations/#matriculation>).

**Minimum Overall Grade Point Average: 2.00**

**Total Hours: 120**

Code	Title	Hours
<b>General Education Requirements</b>		
<i>English Composition</i>		
See Academic Regulation 3.5 ( <a href="http://catalog.okstate.edu/university-academic-regulations/#english-composition/">http://catalog.okstate.edu/university-academic-regulations/#english-composition/</a> )		
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 &amp; 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>Analytical &amp; Quantitative Thought (A)</i>		
MATH 1513	College Algebra (A) <sup>1</sup>	3
or MATH 1483	Mathematical Functions and Their Uses (A)	
STAT 2013	Elementary Statistics (A) <sup>1</sup>	3
or STAT 2023	Elementary Statistics for Business and Economics (A)	
<i>Humanities (H)</i>		
Courses designated (H)		6
<i>Natural Sciences (N)</i>		
Must include one Laboratory Science (L) course		
Select four hours from the following:		4
BIOL 1113	Introductory Biology (N)	
& BIOL 1111	and Introductory Biology Laboratory (LN) <sup>1</sup>	
BIOL 1114	Introductory Biology (LN) <sup>1</sup>	
Any course designated (N)		3
<i>Social &amp; Behavioral Sciences (S)</i>		
AGEC 1113	Introduction to Agricultural Economics (S) <sup>1</sup>	3
<i>Additional General Education</i>		
Courses designated (A), (H), (N), or (S)		6
<b>Hours Subtotal</b>		<b>40</b>
<b>Diversity (D) &amp; International Dimension (I)</b>		
May be completed in any part of the degree plan		
Select at least one Diversity (D) course		
Select at least one International Dimension (I) course		
<b>College/Departmental Requirements</b>		
UNIV 1111	First Year Seminar (or other approved first year seminar course)	1

ANSI 2111	Animal and Food Science Professional Development	1
ANSI 2233	The Meat We Eat	3
or ANSI 2253	Meat Animal and Carcass Evaluation	
FDSC 1133	Fundamentals of Food Science	3
CHEM 1215	Chemical Principles I (LN) <sup>2</sup>	4
or CHEM 1314	Chemistry I (LN)	
Select one of the following:		3
ENVR 1113	Elements of Environmental Science (N)	
HORT 1013	Principles of Horticultural Science (LN)	
BIOC 2344	Chemistry and Applications of Biomolecules	
PLNT 1213	Introduction to Plant and Soil Systems	
<i>Written and Oral Communications</i>		
Select one of the following:		3
AGCM 3103	Written Communications in Agricultural Sciences and Natural Resources	
ENGL 3323	Technical Writing <sup>3</sup>	
BCOM 3113	Written Communication	
Select one of the following: <sup>4</sup>		3
AGCM 3203	Oral Communications in Agricultural Sciences & Natural Resources (S)	
SPCH 2713	Introduction to Speech Communication (S)	
<b>Hours Subtotal</b>		<b>21</b>
<b>Major Requirements</b>		
<i>Core Courses</i>		
ANSI 4863	Capstone for Animal Agriculture	3
FDSC 3123	HACCP in the Food Industry	3
FDSC 3154	Food Microbiology	4
FDSC 3373	Food Chemistry I	3
FDSC 4143	Food Safety Modernization Act	3
FDSC 4763	Analysis of Food Products	3
<i>Additional Core</i>		
CHEM 1225	Chemical Principles II (LN)	5
or CHEM 1515	Chemistry II (LN)	
MICR 2123	Introduction to Microbiology	5
& MICR 2132	and Introduction to Microbiology Laboratory	
NSCI 3543	Food and the Human Environment (IS)	3
or ANSI 3543	Principles of Animal Nutrition	
Select one of the following Emphasis areas:		21
<i>Safety Emphasis</i>		
FDSC 3133	Plant Sanitation for Food Processing Operations	
FDSC 4113	Internal Audit and Advanced HACCP	
FDSC 4153	Advanced Food Microbiology	
AGEC 3713	Agricultural Law	
9 hours of 4000 level FDSC		
<i>Meats Emphasis</i>		
ANSI 1124	Introduction to the Animal Sciences	
ANSI 3232	Advanced Meat Evaluation	
ANSI 3333	Meat Science	
FDSC 4333	Processed Meat	

9 hours of 4000 level FDSC

*Industry Emphasis*

9 hours of 3000 level FDSC

12 hours of 4000 level FDSC

*Science Emphasis*

FDSC 4113 Internal Audit and Advanced HACCP

PHYS 1014 Descriptive Physics (N)

CHEM 3013 Survey of Organic Chemistry

CHEM 3012 Survey of Organic Chemistry Laboratory

BIOC 3653 Survey of Biochemistry

3 hours of 3000 level FDSC

3 hours of 4000 level FDSC

*Related Courses*

Select 6 hours from any courses from Ferguson College of Agriculture, Spears School of Business, MMJ or SC	6
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<b>Hours Subtotal</b>	<b>59</b>
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**Electives**

Select 0 hours or hours to complete required total for degree	0
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<b>Total Hours</b>	<b>120</b>
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1

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

2

If used for (N) requirement, hours in this block are reduced by CHEM course hours.

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 (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 2030.