

FOOD SCIENCE: GENERAL, 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 or ENGL 1313	Composition I Critical Analysis and Writing I	3
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 or MATH 1483	College Algebra (Q) ¹ Mathematical Functions and Their Uses (Q)	3
STAT 2013 or STAT 2023	Elementary Statistics (Q) ¹ Elementary Statistics for Business and Economics (Q)	3
<i>Understanding Humanities-Human Heritage & Cultures (H)</i>		
Courses designated (H)		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 & BIOL 1111	Introductory Biology (N) and Introductory Biology Laboratory (LN) ¹	
BIOL 1114	Introductory Biology (LN) ¹	
Any course designated (N)		2
<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)		3
May be paired with another designated course		
<i>Additional General Education</i>		

Additional general education credit hours (at least 4 hours) are required to meet the total 40-hour minimum. If courses carry more than one general education designation and can be used to meet multiple minimum general education designation hours above, more than 4 hours of additional general education will be required here to meet the 40-hour minimum.

Courses designated (Q), (H), (N), (S), (D), (G), or (F). 4

Hours Subtotal 40

College/Departmental Requirements

UNIV 1111	First Year Seminar (or other approved first year seminar course) ⁵	1
ANSI 2111	Animal and Food Science Professional Development ⁵	1
ANSI 2233 or ANSI 2253	The Meat We Eat ⁵ Meat Animal and Carcass Evaluation	3
FDSC 1133	Fundamentals of Food Science ⁵	3
CHEM 1215 or CHEM 1314	Chemical Principles I (LN) ² Chemistry I (LN)	4
Select one of the following: ⁵		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 (N)	
<i>Written and Oral Communications</i>		
Select one of the following: ^{3,5}		3
AGCM 3103	Written Communications in Agricultural Sciences and Natural Resources ⁵	
ENGL 3323	Technical Writing ³	
BCOM 3113	Written Communication ⁵	
Select one of the following: ^{4,5}		3
AGCM 3203	Oral Communications in Agricultural Sciences & Natural Resources (S) ^{4,5}	
SPCH 2713	Introduction to Speech Communication (S) ⁵	

Hours Subtotal 21

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
Select 18 hours from the following:		18
FDSC 3603	Processing Dairy Foods	
FDSC 3154	Food Microbiology	
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

Related Courses

Select 17 hours from any courses from Ferguson College of Agriculture, Spears School of Business, NSCI or HTM	17
---	----

Hours Subtotal	59
-----------------------	-----------

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 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 an additional (S) course above, hours in this block reduced by 3.
- ⁵ Hours meeting the major common core.

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.