



OKLAHOMA STATE UNIVERSITY

COLLEGE OF AGRICULTURAL SCIENCES AND NATURAL RESOURCES

GENERAL REQUIREMENTS FOR STUDENTS MATRICULATING IN ACADEMIC YEAR: 2007-2008

BACHELOR OF SCIENCE IN AGRICULTURAL SCIENCES AND NATURAL RESOURCES

MAJOR FOOD SCIENCE OPTION INDUSTRY

MINIMUM OVERALL GRADE-POINT AVERAGE: 2.00 TOTAL HOURS 126

OTHER GPA REQUIREMENTS, SEE BELOW.

GENERAL EDUCATION REQUIREMENTS <u>43</u> HOURS			MAJOR REQUIREMENTS <u>53</u> HOURS	
Area	Hours	To Be Selected From	Core Courses <u>46</u> Hours	
English Composition and Oral Communication	9	ENGL 1113 or 1313; 1213 or 1413; and 3323* or AGCM 3103* or BCOM 3113. (See Academic Regulation 3.5 in Catalog.) (When ENGL 3323 is substituted for ENGL 1213, the hours in this block are 6.)	ANSI 3543 (or NSCI 4323)	
American History and Government	6	HIST 1103*; POLS 1113*	FDSC 3113, 3154, 3373, 3763, 4863, 4910 (3 hours)	
Analytical and Quantitative Thought (A)	6	MATH 1513* (or 1483*), 1613* (or 2103 or STAT 2013 or 2023)	MCAG 4123	
Humanities (H)	6	Any courses designated (H); must include one lower-division course.	<u>9 hours from:</u> FDSC 3333, 3603, 4333, NSCI 4013	
Natural Sciences (N)	9	BIOL 1114*; CHEM 1215	12 hours from an area of emphasis	
Social and Behavioral Sciences (S)	7	AGEC 1114*; SPCH 2713*	Management AGEC 3403, 3423, MGMT 3013, 3123, 3313	
International Dimension (I)	--	Any course designated (I).	Quality Control CHEM 2113, 2122, MICR 4123, STAT 3013	
Scientific Investigation (L)	--	Any course designated (L).	Sales AGEC 3323, 3333, MKTG 3213, 3323	
* College and Departmental Requirements that may be used to meet General Education requirements.			Raw Product Procurement ANSI 2112, 3903, HORT 3213, 3433, PLNT 2013	
COLLEGE/DEPARTMENTAL REQUIREMENTS <u>30</u> HOURS			Communications AGCM 3113, 3123, Foreign Language (3-6 hours)	
Agricultural Courses	7	AG 1011; FDSC 1133; PLNT 1213 or HORT 1013;	ELECTIVES <u>7</u> HOURS	
Additional Requirements	23	ACCT 2103; ANSI 1124 or HRAD 1114; FDSC 2253 or NSCI 3133; BIOC 2344; CHEM 1225 (or 4 hours of organic chemistry or 3015); MICR 2123 and 2132		

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. Students will be held responsible for degree requirements in effect at the time of matriculation (date at first enrollment) & any changes that are made, so long as these changes do not result in semester credit hours being added or do not delay graduation.

DEAN

DEPARTMENT HEAD

Food Science/Industry

Oklahoma State University
College of Agriculture Sciences and Natural Resources
Department of Animal Sciences
2007-2008

Fall	First Year		Spring
ENGL 1113 or 1313	Freshman Composition I Critical Analysis and Writing I <i>(Prerequisite: ENGL ACT score of 27 and 3.50 overall high school G.P.A or consent of course director)</i>	ENGL 1213 or 1413	Freshman Composition II <i>(Prerequisite: ENGL 1113, 1123, or 1313)</i> Critical Analysis and Writing II <i>(Prerequisite: ENGL 1113, an "A" in ENGL 1113, or consent of course director)</i>
PLNT 1213 or HORT 1013 ANSI 1124 or HRAD 1114	Introduction to Plant and Soil Systems Principles of Horticultural Science Introduction to Animal Science Intro to Professional Food Prep & Sanitation <i>(Prerequisites: 1103 or NSCI 2111 or concurrent enrollment restricted to HRAD & NSCI majors)</i>	AGEC 1114 FDSC 1133 CHEM 1215	Introduction to Agriculture Economics <i>(Prerequisite: MATH 1483 or 1513)</i> Fundamentals of Food Science General Chemistry <i>(Prerequisite: MATH 0123 or high school equivalent)</i>
ANSI 4900 MATH 1513 or 1483	Animal Science/Food Science Orientation College Algebra <i>(Prerequisite: two years of high school algebra or intermediate algebra)</i> Mathematical Functions <i>(Prerequisite: intermediate algebra or placement into 1513)</i>		
AG 1011	Ag Orientation		
15 Hours		15 Hours	

Fall	Second Year		Spring
POLS 1113 BIOL 1114 MATH 1613 or 2103 or STAT 2023 CHEM 1225	American Government Introduction to Biology Trigonometry <i>(Prerequisite: 1513 or equivalent, or concurrent enrollment)</i> Elementary Calculus <i>(Prerequisite: 1513)</i> Elementary Statistics for Bus. & Econ. General Chemistry <i>(Prerequisite: CHEM 1212 or 1314 enrollment in 1613, 1715, or a higher level math course)</i>	BIOC 2344 3hrs ANSI 3543 or NSCI 4323 3hrs FDSC 2253 or NSCI 3133	Chem. & Applications of Biomolecules <i>(Prerequisite: CHEM 1225)</i> Elective Principles of Animal Nutrition <i>(Prerequisite: CHEM 1215 or equiv.)</i> Human Nutrition and Metabolism <i>(Prerequisite: 2114 or equivalent, CHEM 3015, ZOOL 3204)</i> Humanities (lower division) Meat Animal and Carcass Evaluation <i>(Prerequisite: ANSI 1124)</i> Science of Food Preparation <i>(Prerequisite: HRAD 1114, CHEM 3015 or equivalent)</i>
15 Hours		16 Hours	

Fall		Third Year		Spring	
ACCT	2103	Financial Accounting <i>(Prerequisite: 24 semester credit hours including ENGL 1113 & MATH 1483 or equivalent)</i>	ENGL	3323	Technical Writing <i>(Prerequisite: ENGL 1113, 1213, and junior standing)</i>
SPCH	2713	Introduction to Speech Communications	or		
FDSC	3373	Food Chemistry <i>(Prerequisite: 3543 or CHEM 3015)</i>	AGCM	3103	Communicating Ag to the Public <i>(Prerequisite: junior standing in the College of Ag Sci & Nat Resources or consent of instructor)</i>
HIST	1103	Survey of American History	or		
MICR	2123	Introduction to Microbiology <i>(Prerequisite: CHEM 1515 or 1225 and BIOL 1114)</i>	BCOM	3113	Written Communications <i>(Prerequisite: 50 semester credit hours)</i>
MICR	2132	Introduction to Microbiology Lab <i>(Prerequisite: MICR 2123 or concurrent enrollment)</i>		6hrs	Area of Emphasis*
				3hrs	Core Course*
			FDSC	3113	Quality Control <i>(Prerequisite: MICR 2123 & CHEM 3015)</i>
16 Hours			15 Hours		

Work experience encouraged between junior and senior year.

Fall		Fourth Year		Spring	
	3hrs	Humanities		3hrs	Electives
	3hrs	Area of Emphasis*		3hrs	Areas of Emphasis*
MCAG	4123	Principles of Food Engineering <i>(Prerequisite: MATH 1513)</i>		3hrs	Core Course*
	3hrs	Core Course*	FDSC	4863	Capstone for Animal Ag <i>(Prerequisite: senior standing)</i>
FDSC	4910	(3hrs) Animal or Food Industry Internship <i>(Prerequisite: consent of instructor)</i>	FDSC	3763	Analysis of Food Products <i>(Prerequisite: CHEM 3015 or equiv)</i>
15 Hours			15 Hours		

±Consult Advisor/Proposed Professional School Requirements

<p>Graduation Requirements...</p> <p>Total Credit Hours for Graduation: 126 minimum</p> <p>40 upper-division hours required and 60 hours must be completed at a four year institution.</p> <p>A 2.00 major GPA is required. This includes all courses in College/Departmental, Major Requirements and Controlled Electives.</p> <p>One literature course required as lower-division humanities for most professional school admissions.</p> <p>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.</p> <p>Note: See OFFICIAL plan of study</p> <p>*Refer to Degree Sheet for Course Options</p> <p>Many Foods Courses are taught in alternating years. Close coordination between the student and their adviser will be necessary to ensure that these courses can be scheduled.</p>
<p>Stay in Sequence...</p> <p>* ANSI courses taught only Fall Semesters: 1133, 3373 *FDSC 3113 Taught only in even years, spring semester only.</p> <p>* ANSI courses taught only spring Semesters: 3113, 3763 *FDSC 3763 Taught only in odd years, spring semester only.</p>
<p>Students will be held responsible for degree requirements in effect at the time of matriculation (date of first enrollment 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.</p> <p>This plan is provided as a courtesy. The OFFICIAL degree requirements sheet is used to determine eligibility for graduation.</p> <p>May 2007</p>