



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 SCIENCE

MINIMUM OVERALL GRADE-POINT AVERAGE: 2.00 TOTAL HOURS 126

OTHER GPA REQUIREMENTS, SEE BELOW.

GENERAL EDUCATION REQUIREMENTS <u>49</u> HOURS			MAJOR REQUIREMENTS <u>48</u> HOURS	
Area	Hours	To Be Selected From	Core Courses <u>39</u> Hours	
English Composition and Oral Communication	9	ENGL 1113 or 1313; and 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*	BIOC	3653
Analytical and Quantitative Thought (A)	8	MATH 1715* (or 1513 and 1613) 2103 (or 2123)	FDSC	3113, 3154, 3373, 3763, 4863, 4910 (3 hours)
Humanities (H)	6	Any courses designated (H); must include one lower-division course.	CHEM	3015
Natural Sciences (N)	13	BIOL 1114*; CHEM 1314*, 1515	MCAG	4123
Social and Behavioral Sciences (S)	7	AGEC 1114*; SPCH 2713*	<u>6 hours from:</u> FDSC 3333, 3603, 4333, NSCI 4013	
International Dimension (I)	--	Any course designated (I).	<u>9 hours from an area of emphasis</u>	
Scientific Investigation (L)	--	Any course designated (L).	Management	
* College and Departmental Requirements that may be used to meet General Education requirements.			AGEC 3403, 3423, MGMT 3013, 3123, 3313	
COLLEGE/DEPARTMENTAL REQUIREMENTS <u>29</u> HOURS			Quality Control	
Agricultural Courses	7	AG 1011; FDSC 1133; PLNT 1213 or HORT 1013;	CHEM 2113, 2122, MICR 4123, STAT 3013	
Additional Requirements	22	ACCT 2103; ANSI 1124 or HRAD 1114; FDSC 2253 or NSCI 3133; MICR 2123 and 2132; PHYS 1114; STAT 2013	Sales	
			AGEC 3323, 3333, MKTG 3213, 3323	
			Raw Product Procurement	
			ANSI 2112, 3903, HORT 3213, 3433, PLNT 2013	
			Communications	
			AGCM 3113, 3123, Foreign Language (3-6 hours)	

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/Science

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 GPA; or consent of course director)</i>	ENGL 1213 Freshman Composition II <i>(Prerequisite: ENGL 1113, 1123, or 1313)</i> or 1413 Critical Analysis and Writing II <i>(Prerequisite: ENGL 1313, an "A" in ENGL 1113, or consent of course director)</i>
MATH 1715	College Algebra and Trigonometry <i>(Prerequisites: one unit of high school plane geometry, and intermediate algebra or high school equivalent)</i>	CHEM 1314 General Chemistry <i>(Prerequisite: MATH 1513 or concurrent enrollment in 1613, 1715 or a higher level math course)</i>
ANSI 1124 or HRAD 1114	Introduction to Animal Science Intro to Professional Food Prep & Sanitation <i>(Prerequisite: 1103 or NSCI 2111 or concurrent enrollment restricted to HRAD & NSCI majors)</i>	FDSC 1133 Fundamentals of Food Science MATH 2103 Elementary Calculus <i>(Prerequisite: 1513)</i> or 2123 Calculus for Technology Programs I <i>(Prerequisite: 1715 or 1513 & 1613)</i>
AG 1011 ANSI 4900	Ag Orientation Animal Science/Food Science Orientation	POLS 1113 American Government
14 Hours		16 Hours

Fall	Second Year	Spring
CHEM 1515	General Chemistry <i>(Prerequisite: 1314 or advanced placement)</i>	CHEM 3015 Chemistry of Organic Compounds <i>(Prerequisite: 1215 & 1225 or equivalent)</i>
BIOL 1114	Introduction to Biology	FDSC 2253 Meat Animal and Carcass Evaluation <i>(Prerequisite: ANSI 1124)</i>
PLNT 1213	Introduction to Plant and Soil Systems	or NSCI 3123 Science of Food Preparation <i>(Prerequisite: HRAD 1114, organic chemistry)</i>
HORT 1013	Principles of Horticultural Science	ANSI 3543 Principles of Animal Nutrition <i>(Prerequisite: CHEM 1215 or equivalent)</i>
PHYS 1114	General Physics <i>(Prerequisite: high school algebra and trig, or MATH 1513 or 1715)</i>	or NSCI 4323 Human Nutrition and Metabolism <i>(Prerequisite: 2114 or equivalent, CHEM 3015, ZOOL 3204)</i>
		SPCH 2713 3hrs Introduction to Speech Communications Elective
16 Hours		17 Hours

Fall		Third Year		Spring	
BIOC	3653	Survey of Biochemistry (Prerequisite: CHEM 3015 or 3053)	ENGL	3323	Technical Writing (Prerequisite: ENGL 1113, 1213, and junior standing)
AGEC	1114	Introduction to Agriculture Economics (Prerequisite: MATH 1483 or 1513)		or	
FDSC	3373	Food Chemistry (Prerequisite: 3543 or CHEM 3015)	AGCM	3103	Communicating Ag to the Public (Prerequisite: junior standing in the College of Ag Sci & Nat Resources or consent of the instructor)
FDSC	3154	Food Microbiology (Prerequisite: MICR 2123)		or	
HIST	1103	Survey of American History	BCOM	3113	Written Communications (Prerequisite: 50 semester credit hours)
MICR	2123	Introduction to Microbiology (Prerequisite: CHEM 1515 or 1225 and BIOL 1114)	ACCT	2103	Financial Accounting (Prerequisite: 24 semester credit hours incl. ENGL 1113 & MATH 1483 or equivalent)
MICR	2132	Introduction to Microbiology Lab (Prerequisite: MICR 2123 or concurrent Enrollment)	FDSC	3113	Quality Control (Prerequisite: MICR 2123 & CHEM 3015)
				6hrs	Area of Emphasis*
17 Hours			15 Hours		

Fall		Fourth Year		Spring	
STAT	3hrs 2013	Humanities (lower division) Elementary Statistics (Prerequisite: MATH 1483 or 1513)		3hrs	Humanities
MCAG	4123	Principles of Food Engineering (Prerequisite: MATH 1513)	FDSC	4863	Area of Emphasis* Core Course* Capstone for Animal Ag (Prerequisite: senior standing)
	3hrs	Core Course*	FDSC	3763	Analysis of Food Products (Prerequisite: CHEM 3015 or equiv)
FDSC	4910	(3hrs) Animal or Food Industry Internship (Prerequisite: consent of instructor)			
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>*FDSC courses taught only Fall Semesters: 1133, 3373 *FDSC 3113 Taught only on even years, spring semester only. * FDSC 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>