

Bachelor of Science in Food Science Major: Food Science & Technology

Creating foods in a production setting and evaluating them in the laboratory is integrated into our curriculum from introductory classes all the way through to graduation. You will have opportunities to create new food products and develop new ways to manufacture, preserve, package, and ensure safety of food products. Students enrolled in this major earn the degree Bachelor of Science in Food Science and will complete a minimum of 121 credit hours as outlined below.

General Education Requirements		
Requirement	Course Options	Hours
GE Seminar	GENED 1201	1
Writing and Information Literacy	Major requirement: Student Choice	3
Mathematical & Quantitative Reasoning/Data Analysis	Major requirement: MATH 1151 * (or <i>Student Choice – see below</i>)	5
Literary, Visual and Performing Arts	Student Choice	3
Historical & Cultural Studies	Student Choice	3
Natural Science	Major requirement: BIOLOGY 1113 * (or <i>Student Choice – see below</i>)	4
Social & Behavioral Sciences	Major requirement: AEDECON 2001 or ECON 2001.01 * (or <i>Student Choice – see below</i>)	3
Race, Ethnic and Gender Diversity	Student Choice	3
Theme: Citizenship for a Diverse & Just World ^a	Student Choice	4-6
Theme: Student Choice ^a	Student Choice	4-6
GE Reflection	GENED 4001	1
General Education Credit Hours:		34-38*

* Indicates a pre/corequisite course for this major that also satisfies this GE category. If a student makes an alternative selection in this GE category, they must also complete this course.

B.S. in Agriculture Degree Requirements		
Requirement	Course Options	Hours
College & Department Survey	FAES 1100 (0.5) & FDSCTE 1100 (0.5)	1
Oral Expression	AGRCOMM 3130 or COMM 2110	3
Additional Science	PHYSICS 1200	5
Internship	FAES 3191 & FDSCTE 4191	1
Credit Hours:		10

Major Supporting Coursework		
Requirement	Course Options	Hours
General Chemistry	CHEM 1210	5
	CHEM 1220	5
Organic Chemistry	CHEM 2510	4
Microbiology	MICROBIO 4000.01 or .02	4
Biochemistry	BIOCHEM 4511	4
Data Analysis	COMLDR 3537, AEDECON 2005, ANIMSCI 2260, HCS 2260, ENR 2000, or STAT 1450	3
Credit Hours:		25

Major Coursework		
Course	Title	Hours
FDSCTE 2300	Role of Food Science in Human Health ❖	3
FDSCTE 2400	Introduction to Food Processing	3
FDSCTE 3450	Physical Principles in Food Processes	3
FDSCTE 4600	Food Composition and Function	3
FDSCTE 5310	Food Quality Assurance	3
FDSCTE 5400	Unit Operations in Food Processing	3
FDSCTE 5500	Measurement of Food Perception and Liking	3
FDSCTE 5536	Food Microbiology Lecture	3
FDSCTE 5546	Food Microbiology Laboratory	3
FDSCTE 5600	Food Chemistry	3
FDSCTE 5610	Food Analysis	3
Choose one Capstone course:		
FDSCTE 5720	Food Product Development	3
FDSCTE 5730	Technical Problem Solving	3
Select two Processing courses:		
FDSCTE 5410	Fruit and Vegetable Processing	3
FDSCTE 5420	Dairy Processing	3
FDSCTE 5430	Food Fermentations	3
FDSCTE 5450	Food Packaging	3
FDSCTE 5750	Brewing Science Capstone	3
MEATSCI 4510	Processed Meats	3
Major Electives: Select an additional six credit hours from options above and/or:		
FDSCTE 2410	Brewing Science	2
FDSCTE 4193	Individual Studies	1-3
FDSCTE 4410	Hazard Analysis and Critical Control Points (HACCP)	2
FDSCTE 4999 or 4999H	Research with Distinction or Honors Research with Distinction	1-2
FDSCTE 5320	Food Laws and Regulations	2
FDSCTE 5330	Food Plant Management	2
FDSCTE 5710	Food Additives	2
FDSCTE 5721	Applied Product Development	1
Major Credit Hours:		48

General Education	34-38
Degree Requirements	10
Major Supporting Courses	25
Major	48
Open Electives	0-4
Minimum Total Credit Hours	121

^a Students complete either a 4-credit course or two 3-credit courses in each of two General Education Theme areas: Citizenship for a Diverse & Just World (required), and the student's choice of available GE Themes. If any major-required courses are identified as a GE Theme course (❖), one course in each GE Theme area may double count in the GE and major hours.

Policies and General Requirements for Degree

- A minimum of **121** total credit hours. Remedial coursework (English 1109; EDUTL 1001, 1002, 1003, 1004, 1005, 1006, 1007, 1010; Mathematics 1040, 1050, 1073, 1074, 1075) do not count toward the 121-hour minimum requirement for the BS degree.
- A minimum of 30 semester hours of credit earned through regular course enrollment at this University, and regular course enrollment in the last semester in the College of Food, Agricultural, and Environmental Sciences.
- A cumulative point-hour ratio of at least 2.00 on all coursework completed at The Ohio State University as well as at least a 2.00 in the major.
- If a major-required course or major elective is a GE Theme course, two 3-4 cr courses (no more than one per theme area) is permitted to double count in the GE and major hours. GE Theme courses are indicated with a ♠ symbol.
- Students are encouraged to participate in education abroad opportunities. Consult with your advisor for how education abroad credit applies to your degree or consider the CFAES Global Option.
- Students must complete a minimum of 40 hours in major/major supporting coursework with at least 12 hours taken from the academic unit(s) offering the major at OSU in the baccalaureate program.
- Courses required in the major (including major supporting courses and major electives) may **not** be taken pass/non-pass.
- Coursework taken as open electives may include a maximum of 4 credit hours of physical activity courses (all 1139-1197 courses), and a maximum of 4 credit hours of campus music organizations.
- A college maximum of six hours of individual studies courses (x193) can be applied toward graduation; some majors may have a lower maximum.
- Students of CFAES must complete an internship of 1-2 hours as a requirement for degree. Any additional internship credit hours may count towards major hours (consult with your advisor). A college maximum of six hours of internship credit can be applied toward graduation; some majors may have a lower maximum.
- A maximum of three credits of 3488 can be applied toward graduation although some majors may have a lower maximum. A cumulative point-hour ratio of 2.0 is required to register for 3488 credit.
- Credit hours for 4999 ("with Research Distinction") and 4999H ("with Honors Research Distinction") are repeatable to maximum of six hours.
- **An application for degree must be submitted online at least two semesters prior to the intended graduation term. Application found at:**
<https://students.cfaes.ohio-state.edu/academics/undergraduate/graduation>

**4-Year Course Plan
B.S. in Food Science & Technology**

This model plan of study is presented as a suggested path to graduate in four years. It is intended to be a useful guide; however, each student is unique and should review the Degree Requirements for their catalog year and work with their advisor to develop an individualized course plan that best fits their personal academic background and goals.

NOTE: This sheet should not be used in isolation. To graduate in a timely manner, students must consult their academic advisor on a regular basis.

Freshman Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Complete Math requirement -Complete at least one science -Complete GE: WIL	FAES 1100	College Survey	5	CHEM 1220	General Chemistry II	5
	FDSCTE 1100	Dept Survey	5	GE Math: MATH 1151 ^a	Calculus I	5
	GE SBS: AEDECON 2001	Prin. of Food & Res. Econ.	3	GE WIL		3
	CHEM 1210	General Chemistry I	5	GE R.E. & G. Diversity		3
	GE Nat Sci: BIOLOGY 1113 ^a	Energy Transfer & Dev.	4			
	GENED 1201	GE Launch Seminar	1			
Hours: 30	Total: 14			Total: 16		
Sophomore Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Complete three science courses by the end of this year -Begin to consider an internship location	FDSCTE 2400	Intro to Food Processing	3	MICROBIO 4000.01 or 02	Basic and Pract. Microbio	4
	CHEM 2510	Organic Chemistry	4	FDSCTE Elective		2
	Add'l Sci: PHYSICS 1200	Mech. Fluids, and Waves	5	FDSCTE 2300 ^b	Food Sci in Health ❖	3
	FDSCTE 4600	Food Comp. and Function	3	GE Lit, Vis and Perf Arts		3
				AEDECON 2005 ^a	Data Analysis	3
Hours: 60	Total: 15			Total: 15		
Junior Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Apply to graduate -Complete internship by end of the summer -Half of major hours to be completed by the end of the year	FDSCTE 4191& FAES 3191	Internship	1	BIOCHEM 4511	Intro to Biological Chemistry	4
	FDSCTE 3450	Phys Princ. In Food Processes	3	FDSCTE 5546	Food Microbiology Lab	3
	AGRCOM 3130 ^a or COMM 2110	Oral Communication	3	FDSCTE Elective or Processing Course #1		3
	FDSCTE 5536	Food Microbiology Lecture	3	GE Citizenship ^b		4
	FDSCTE 5310	Food Quality Assurance	3	GE Theme Option #2 ^b		3
	FDSCTE Elective or Processing Course #1		3			
Hours: 92	Total: 16			Total: 16		
Senior Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Meet graduation requirements -Meet with a Career Services Advisor	FDSCTE XXXX	Processing Course #2	3	FDSCTE Capstone or Elective		3
	FDSCTE 5600	Food Chemistry	3	FDSCTE 5610	Food Analysis	3
	FDSCTE Elective		2	GE History		3
	FDSCTE Capstone or Elective		3	GENED 4001	GE Reflection	1
	FDSCTE 5500	Measurement of Food Perception & Liking	3	FDSCTE 5400	Unit Op. in Food Processing	3
				Free Elective		3
Hours: 92	Total: 14			Total: 15		
Minimum credit hours for Bachelor of Food Science Degree: 121						

^a One possible course from approved GE list or major requirement that has multiple options, as outlined in corresponding Degree Requirements document.

^b Students complete either a 4-credit course or two 3-credit courses in each of two General Education Theme areas: Citizenship for a Diverse & Just World (required), and the student's choice of available GE Themes. If any major-required courses are identified as a GE Theme course (❖), one course in each GE Theme area may double count in the GE and major hours.

4-Year Completion Checklist

Freshman Year	Autumn Semester			Spring Semester		
Benchmarks <input type="checkbox"/> Complete Math requirement <input type="checkbox"/> Complete at least one science <input type="checkbox"/> Complete GE: WIL Hours: _____	Course/Requirement FAES 1100 FDSCTE 1100 Notes:	<input checked="" type="checkbox"/>	Course/Requirement Notes:	<input checked="" type="checkbox"/>		
Sophomore Year	Autumn Semester			Spring Semester		
Benchmarks <input type="checkbox"/> Complete three science courses by the end of this year <input type="checkbox"/> Begin to consider an internship location Hours: _____	Course/Requirement Notes:	<input checked="" type="checkbox"/>	Course/Requirement Notes:	<input checked="" type="checkbox"/>		
Junior Year	Autumn Semester			Spring Semester		
Benchmarks <input type="checkbox"/> Apply to graduate <input type="checkbox"/> Complete internship by end of the summer <input type="checkbox"/> Half of major hours to be completed by the end of the year Hours: _____	Course/Requirement Notes:	<input checked="" type="checkbox"/>	Course/Requirement Notes:	<input checked="" type="checkbox"/>		
Senior Year	Autumn Semester			Spring Semester		
Benchmarks <input type="checkbox"/> Meet graduation requirements <input type="checkbox"/> Meet with a Career Services Advisor Hours: _____	Course/Requirement Notes:	<input checked="" type="checkbox"/>	Course/Requirement Notes:	<input checked="" type="checkbox"/>		

Minimum credit hours for Bachelor of Food Science Degree: 121
