

**Courses in Blue are prerequisite courses for the OSU College of Dentistry**

All students must complete two Global Issues courses in the GE (▲). All students must complete a Social Diversity requirement in the GE, which can be done by completing Rural Sociology 1500 or Sociology 1101.

<b>FAES 1100 and Department Seminar</b>	.5, .5	<b>Social Science 1: RURLSOC 1500 or SOCIOL 1101</b>	<b>3</b>
<b>Writing Level 1 (ENGLISH 1110)</b>	<b>3</b>	<b>Social Science 2: AEDECON 2001 or ECON 2001</b>	<b>3</b>
<b>Writing Level 2 (2367) or see approved CFAES GE List</b>	<b>3</b>	<b>Historical Study (See Approved CFAES GE List)</b>	<b>3</b>
<b>AGRCOMM 3130 or COMM 2110</b>	<b>3</b>	<b>Culture &amp; Ideas or Historical Study (See Approved CFAES GE List)</b>	<b>3</b>
<b>MATH 1150</b>	<b>4</b>	<b>Literature (See Approved CFAESGE List)</b>	<b>3</b>
<b>Data Analysis (Comldr 3537, AEDE 2005, AnSci 2260, HCS 2260, ENR 2000, Stat 1450)</b>	<b>3</b>	<b>Art (See Approved CFAES GE List)</b>	<b>3</b>
<b>BIOLOGY 1113</b>	<b>4</b>	<b>Additional Required</b>	<b>22-24</b>
<b>CHEM 1210</b>	<b>5</b>	<b>Major</b>	<b>36-43</b>
<b>CHEM 1220</b>	<b>5</b>	<b>Internship/Experiential Learning</b>	<b>1</b>
<b>PHYSICS 1200</b>	<b>5</b>	<b>Electives</b>	<b>0-8</b>
		<b>TOTAL CREDIT HOURS</b>	<b>121</b>

**Pre-Dental Additional Required Courses**

<b>BIOLOGY 1114</b>	<b>4</b>	<b>13</b>
<b>ANATOMY 2300 OR 3300 OR EEOB 2510</b>	<b>4</b>	
<b>PHYSIOLOGY 3200 OR EEOB 2520</b>	<b>5</b>	

Advanced coursework in anatomy and biochemistry is recommended

**Additional Required Courses**

<b>Select one option of courses for Organic Chemistry</b>		<b>22-24</b>
<b>CHEM 2510 &amp; 2520</b>	<b>Organic Chemistry Lecture</b>	<b>8</b>
<b>CHEM 2510 &amp; 2540</b>	<b>Organic Chemistry with Lab</b>	<b>6</b>
<b>BIOCHEM 4511</b>	<b>Introduction to Biological Chemistry</b>	<b>4</b>
<b>HUMNNTR 2310</b>	<b>Fundamentals of Human Nutrition</b>	<b>3</b>
<b>MATH 1151</b>	<b>Calculus and Analytic Geometry I</b>	<b>5</b>
<b>MICRBIO 4000</b>	<b>Basic and Practical Microbiology</b>	<b>4</b>

**Major Requirement:**

<b>Required Courses</b>		<b>36-43</b>
<b>FABE 3481</b>	<b>Food Engineering</b>	<b>3</b>
<b>FDSCTE 2400</b>	<b>Introduction to Food Processing</b>	<b>3</b>
<b>FDSCTE 5310</b>	<b>Food Quality Assurance</b>	<b>3</b>
<b>FDSCTE 5400</b>	<b>Food Process Engineering</b>	<b>3</b>
<b>FDSCTE 5536</b>	<b>Food Microbiology</b>	<b>3</b>
<b>FDSCTE 5546</b>	<b>Food Microbiology Laboratory</b>	<b>3</b>
<b>FDSCTE 5600</b>	<b>Food Chemistry</b>	<b>3</b>
<b>FDSCTE 5610</b>	<b>Food Analysis</b>	<b>3</b>

**Select one capstone course from the following:**

<b>FDSCTE 5720</b>	<b>Food Product Development</b>	<b>3</b>
<b>FDSCTE 5730</b>	<b>Technical Problem Solving</b>	

**Select one processing course from the following:**

<b>FDSCTE 5410</b>	<b>Processing Fruit and Vegetable Products</b>	<b>3</b>
<b>FDSCTE 5420</b>	<b>Dairy Processing</b>	
<b>FDSCTE 5430</b>	<b>Food Fermentations</b>	
<b>MEATSCI 4510</b>	<b>Processed Meats</b>	

**Major Electives: Select 6-13 major electives from the following:**

<b>FDSCTE 2410</b>	<b>Brewing Science</b>	<b>2</b>
<b>FDSCTE 4193</b>	<b>Independent Studies</b>	<b>1-3</b>
<b>FDSCTE 4410</b>	<b>Hazard Analysis and Critical Control Points (HACCP)</b>	<b>2</b>
<b>FDSCTE 4999 or 4999H</b>	<b>Research with Distinction / Honors Research with Distinction</b>	<b>1-5 / 1-3</b>
<b>FDSCTE 5320</b>	<b>Food Law</b>	<b>2</b>
<b>FDSCTE 5330</b>	<b>Food Plant Management</b>	<b>2</b>
<b>FDSCTE 5410</b>	<b>Processing Fruit and Vegetable Products (If not taken above)</b>	<b>3</b>
<b>FDSCTE 5420</b>	<b>Dairy Processing (If not taken above)</b>	<b>3</b>
<b>FDSCTE 5430</b>	<b>Food Fermentations (If not taken above)</b>	<b>3</b>
<b>FDSCTE 5450</b>	<b>Food Packaging</b>	<b>3</b>
<b>FDSCTE 5500</b>	<b>Measurement of Food Preparation and Liking</b>	<b>3</b>
<b>FDSCTE 5710</b>	<b>Food Additives</b>	<b>2</b>
<b>FDSCTE 5720</b>	<b>Food Product Development (If not taken above)</b>	<b>3</b>
<b>FDSCTE 5721</b>	<b>Applied Product Development</b>	<b>1</b>
<b>FDSCTE 5730</b>	<b>Technical Problem Solving (If not taken above)</b>	<b>3</b>
<b>MEATSCI 4510</b>	<b>Processed Meats (If not taken above)</b>	<b>3</b>