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.

FAES 1100 and Department Seminar .5, .5
Writing Level 1 (ENGLISH 1110) 3
Writing Level 2 (2367) or see approved CFAES GE List 3
AGRCOMM 3130 or COMM 2110 3
MATH 1150 5
Data Analysis (Can take 3537, AEDE 2005, HCS 2260, ENR 2000, Stat 1450) 3
BIOLOGY 1113 4
CHEM 1210 5
CHEM 1220 5
PHYSICS 1200 5

FAES 1100 and Department Seminar .5, .5
Writing Level 1 (ENGLISH 1110) 3
Writing Level 2 (2367) or see approved CFAES GE List 3
AGRCOMM 3130 or COMM 2110 3
MATH 1150 5
Data Analysis (Can take 3537, AEDE 2005, HCS 2260, ENR 2000, Stat 1450) 3
BIOLOGY 1113 4
CHEM 1210 5
CHEM 1220 5
PHYSICS 1200 5

Social Science 1: RURLSOC 1500 or SOCIOL 1101 3
Social Science 2: AEDECON 2001 or ECON 2001 3
Historical Study (See Approved CFAES GE List) 3
Culture & Ideas or Historical Study (See Approved CFAES GE List) 3
Literature (See Approved CFAES GE List) 3
Art (See Approved CFAES GE List) 3

Additional Required Courses 22-24
Select one option of courses for Organic Chemistry

CHEM 2510 & 2520 Organic Chemistry Lecture 8
CHEM 2510 & 2540 Organic Chemistry with Lab 6
BIOCHEM 4511 Introduction to Biological Chemistry 4
HUMNNTR 2310 Fundamentals of Human Nutrition 3
MATH 1151 Calculus and Analytic Geometry I 5
MICRBI0 4000.01 or Basic and Practical Microbiology 4
MICRBI0 4000.02

Major Requirements 36-43
Required Courses
FABE 3481 Food Engineering 3
FDSCTE 2400 Introduction to Food Processing 3
FDSCTE 5310 Food Quality Assurance 3
FDSCTE 5460 Food Process Engineering 3
FDSCTE 5536 Food Microbiology 3
FDSCTE 5546 Food Microbiology Laboratory 3
FDSCTE 5600 Food Chemistry 3
FDSCTE 5610 Food Analysis 3

Select one capstone course from the following: 3
FDSCTE 5720 Food Product Development
FDSCTE 5730 Technical Problem Solving

Select one processing course from the following: 3
FDSCTE 5410 Processing Fruit and Vegetable Products
FDSCTE 5420 Dairy Processing
FDSCTE 5430 Food Fermentations
FDSCTE 5450 Food Packaging
MEATSCL 4510 Processed Meats

Major Electives: Select 6-13 major electives from the following:
FDSCTE 2410 Brewing Science 2
FDSCTE 4193 Independent Studies 1–3
FDSCTE 4410 Hazard Analysis and Critical Control Points (HACCP) 2
FDSCTE 4999 or 4999H Research with Distinction / Honors Research with Distinction 1–2
FDSCTE 5320 Food Law 2
FDSCTE 5330 Food Plant Management 2
FDSCTE 5410 Processing Fruit and Vegetable Products (If not taken above) 3
FDSCTE 5420 Dairy Processing (If not taken above) 3
FDSCTE 5430 Food Fermentations (If not taken above) 3
FDSCTE 5450 Food Packaging (if not taken above) 3
FDSCTE 5500 Measurement of Food Preparation and Liking 3
FDSCTE 5710 Food Additives 2
FDSCTE 5720 Food Product Development (If not taken above) 3
FDSCTE 5721 Applied Product Development 1
FDSCTE 5730 Technical Problem Solving (If not taken above) 3
MEATSCL 4510 Processed Meats (If not taken above) 3

Second semester is required

Second semester is required

Second semester is required

Second semester of Biology (BIO 1114)
Second semester of Physics (PHY 1201)
Physiology (PHYSIO 3200 OR EEOB 2520 OR PHR 3100)
Psychology (PSYCH 1100)

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