

Bachelor of Science in Agriculture Major: Food Business Management

Food Business Management gives students experience in creating and analyzing food as well as in the economics and business operations of food processing. Students enrolled in this major earn the degree Bachelor of Science in Agriculture 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	<i>Student Choice</i>	3
Mathematical & Quantitative Reasoning/Data Analysis	Major requirement: MATH 1148 * (or <i>Student Choice – see below</i>)	4
Literary, Visual and Performing Arts	<i>Student Choice</i>	3
Historical & Cultural Studies	<i>Student Choice</i>	3
Natural Science	Major requirement: BIOLOGY 1101 or 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	<i>Student Choice</i>	3
Theme: Citizenship for a Diverse & Just World^a	<i>Student Choice</i>	4-6
Theme: Student Choice^a	<i>Student Choice</i>	4-6
GE Reflection	GENED 4001	1
General Education Credit Hours:		33-37*

* 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 1103 or 1106.01 or 1200	3-5
Internship	FAES 3191 & FDSCTE 4191	1
Minor or Equiv. ^b	Choose a minor in Agribusiness, Business, or Entrepreneurship and Innovation	13-15
Credit Hours:		21-25

^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.

^b Students in this program will select one of the following minors: Agribusiness, Business, or Entrepreneurship and Innovation. Students should declare a minor by the time 60 credit hours are accumulated.

Major Supporting Coursework		
Requirement	Course Options	Hours
Chemistry	CHEM 1110 or 1210	5
Microbiology	MICROBIO 4000.01 or .02	4
Data Analysis	COMLDR 3537, AEDECON 2005, ANIMSCI 2260, HCS 2260, ENR 2000, or STAT 1450	3
Credit Hours:		12

Major Coursework		
Course	Title	Hours
FDSCTE 2300	Role of Food Science in Human Health ❖	3
FDSCTE 2400	Introduction to Food Processing	3
FDSCTE 3400.01	Sustainability of the Food Supply Chain ❖	3
FDSCTE 4410	Hazard Analysis and Critical Control Points (HACCP)	2
FDSCTE 4536	Food Safety and Public Health	3
FDSCTE 4600	Food Composition and Function	3
FDSCTE 5310	Food Quality Assurance	3
FDSCTE 5320	Food Laws and Regulations	2
FDSCTE 5330	Food Plant Management	2
FDSCTE 5710	Food Additives	2
Choose one Capstone course:		
FDSCTE 5720	Food Product Development	3
FDSCTE 5730	Technical Problem Solving	3
Choose 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 at least two courses in each category from list on pg. 2 (at least four courses; a minimum of 12 credit hours)		12
Major Credit Hours:		47

General Education	33-37
Degree Requirements & Minor	21-25
Major Supporting Courses	12
Major	47
Open Electives	0-8
Minimum Total Credit Hours	121

Major Electives: Business (choose a minimum of two courses)		
Course	Title	Hours
AEDECON 3103	Principles of Agribusiness Finance	3
AEDECON 3105	Principles of Agribusiness and Food Supply Chains	3
AEDECON 3141	Agricultural Cooperatives	2
AEDECON 3160	Human Resources Management in Small Business	3
AEDECON 4340	Project Management for Sustainability and Applied Econ. (if not in minor)	3
BUSFIN 3120	Foundations of Finance (if not in minor)	3
BUSFIN 3500	Legal Environment of Business	1.5
BUSOBA 3130	Foundations of Operations Management (if not in minor)	3
BUSMHR 2000	Introduction to International Business	1.5
BUSMHR 2210	Personal Leadership and Team Effectiveness	3
BUSMHR 2500	Entrepreneurship	3
BUSMHR 3100	Foundations of Management & Human Resources (if not in minor)	3
BUSMHR 3510	Innovation and Entrepreneurship (if not in minor)	3
BUSMHR 5530	Social Entrepreneurship (if not in minor)	3
BUSML 3150	Foundations of Marketing (if not in minor)	3
BUSML 3250	Principles of Marketing	3
BUSML 3380	Logistics Management	1.5
COMM 2131	Business and Professional Speaking	3
COMM 3330	Communication and Conflict Management	3
COMM 3331	Communication and Decision Making	3
ECON 2002.01 or 2002.03H	Principles of Macroeconomics	3
PUBAFRS 5890	US Food Policy	3
Major Electives: Food (choose a minimum of two courses)		
Course	Title	Hours
FDSCTE 2410	Brewing Science	2
FDSCTE 4193	Independent Studies	1-3
FDSCTE 4597.01	Alcohol and Society	3
FDSCTE 4597.02	Food and Health Controversies in the 21st Century	3
FDSCTE 4999 or 4999H	Research with Distinction / Honors Research with Distinction	1 to 5
FDSCTE 5410	Processing Fruit and Vegetable Products (if not selected in major core)	3
FDSCTE 5420	Dairy Processing (if not selected in major core)	3
FDSCTE 5430	Food Fermentations (if not selected in major core)	3
FDSCTE 5450	Food Packaging (if not selected in major core)	3
FDSCTE 5500	Measurement of Food Preparation and Liking	3
FDSCTE 5720	Food Product Development (if not selected in major core)	3
FDSCTE 5730	Technical Problem Solving (if not selected in major core)	3
FDSCTE 5750	Brewing Science Capstone (if not selected in major core)	3
MEATSCI 3110	Introductory Meat Science	3
MEATSCI 4510	Processed Meats (if not selected in major core)	3
MEATSCI 5510	Advanced Meat Science	3
MEATSCI 5810	Branded Meat Products	4

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>**

Policies and General Requirements for Minors/Minor Equivalent

- The minor/minor equivalent must contain a minimum of 12 credit hours distinct from the major and/or additional minors (i.e., if a minor requires more than 12 credit hours, a student is permitted to overlap those hours beyond 12 with the major or with another minor).
- A 2.00 cumulative point-hour ratio is required in the minor/minor equivalent with a minimum C- grade for any course to be listed in the minor or minor equivalent (includes transfer credit).
- For programs requiring a minor: minors should be declared by the time students complete 60 hours.
- A student is permitted to count up to 6 credit-hours of transfer and/or EM credit in the minor or minor equivalent.
- Coursework graded Pass/Non-Pass cannot count in the minor. No more than 3 credit-hours of course work graded S/U may count toward the minor. Maximum of 3 credit-hours of xx93 are allowed to count in the minor.

4-Year Course Plan

B.S. in Agriculture

Major: Food Business Management

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	GE R.E. & G. Diversity		3
	FDSCTE 1100	Dept Survey	.5	GE Math: MATH 1148	College Algebra	4
	CHEM 1110 ^a	Elementary Chemistry	5	GE WIL		3
	BIOLOGY 1101 or 1113	Biology	4	GENED 1201	GE Launch Seminar	1
	AGRCOMM 3130 or COMM 2100	Oral Communication	3	Free Elective		2
	GE SBS: AEDECON 2001 or ECON 2001	Microeconomics	3	Free Elective		2
	Hours: 31	Total: 16			Total: 15	
Sophomore Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Declare minor -Complete three science courses by the end of this year -Begin to consider an internship location	Add'l Sci: Physics 1103 ^a	Forces, Elect., Magnetism	3	FDSCTE 4410	Hazard Analysis and Critical Control Points (HACCP)	2
	FDSCTE 2300 ^b	Food Sci. in Health ❖	3	GE Citizenship ^b		4
	FDSTE 2400	Intro to Food Processing	3	AEDECON 2005 ^a	Data Analysis	3
	Minor Course		3	MICROBIO 4000.01	Basic and Practical Microbiology	4
	GE Historical and Cultural Study		3	FDSCTE Elective (Food #1)		3
	Hours: 62	Total: 15			Total: 16	
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 3400.01 ^b	Sustainability of the Food Supply Chain ❖	3	GE Lit, Vis and Perf Arts		3
	FDSCTE 5310	Food Quality Assurance	3	FDSCTE Processing Class		3
	Minor Course		3	FDSCTE 4536	Food Safety and Public Health	3
	FDSCTE Elective (Bus #1)		3	Minor Course		3
	FDSCTE 4600	Food Composition and Function	3	FDSCTE Elective (Bus #2)		3
	Hours: 93	Total: 15			Total: 15	
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 Processing Class		3	FDSCTE Capstone or Elective		3
	FDSCTE Capstone or Elective		3	FDSCTE 5710	Food Additives	2
	FDSCTE 5330	Food Plant Management	2	FDSCTE 5320	Food Laws and Regulations	2
	GE Theme Choice		3	Free Elective		3
	Minor Course		3	Minor Course/Free Elective		3
	FAES 3191 & FDSCTE 4191	Internship	1	GENED 4001	GE Reflection	1
Hours: 121	Total: 15			Total: 13		
Minimum credit hours for Bachelor of Science Degree:						121

^a One possible course of a 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.

