

Courses in Blue are prerequisite courses for the OSU College of Optometry

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

Pre-Dental Additional Required Courses

BIOLOGY 1114	4	13
PHYSICS 1201	5	
PSYCHOLOGY 1100	3	
PHYSIOLOGY 3200	5	

2-3 hours in both Social Sciences and Humanities are required – this is covered by the above GECs

Additional Required Courses

Select one option of courses for Organic Chemistry			22-24
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
MICRBIO 4000		Basic and Practical Microbiology	4

Major Requirement :

Required Courses			36-43
FABE 3481		Food Engineering	3
FDSCTE 2400		Introduction to Food Processing	3
FDSCTE 5310		Food Quality Assurance	3
FDSCTE 5400		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:

FDSCTE 5720		Food Product Development	3
FDSCTE 5730		Technical Problem Solving	

Select one processing course from the following:

FDSCTE 5410		Processing Fruit and Vegetable Products	3
FDSCTE 5420		Dairy Processing	
FDSCTE 5430		Food Fermentations	
MEATSCI 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	1-5 / 1-3
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	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
MEATSCI 4510		Processed Meats (If not taken above)	3