

FOOD SCIENCE OPTION

This option is offered within the following major(s):

- Food Science and Technology - College of Agricultural Sciences (<http://catalog.oregonstate.edu/college-departments/agricultural-sciences/food-science-technology/food-science-technology-bs-hbs/>)

Food scientists belong to one of the world's largest industries—the food industry. From the farm gate to the market, food scientists develop foods and beverages in response to society's needs and demands, working to make foods safe, nutritious, convenient, economical, and tasty. Food scientists look for better ways to select, preserve, process, and package food products, including the ingredients that go into them. Society's focus on food has increased as a heightened awareness of diet, health, and biosecurity (or food safety) has increased worldwide.

Graduates of the Food Science option are typically interested in research and development of new products, food safety, sensory and flavor qualities, quality control or quality assurance. Some even work as freelance food technologists.

Option Code: 136

Code	Title	Credits
Physics/Statistics Courses		
PH 202	*GENERAL PHYSICS	5
ST 352	INTRODUCTION TO STATISTICAL METHODS	4
Nutrition Courses		
Select one of the following:		3
NUTR 225	GENERAL HUMAN NUTRITION	
NUTR 240	HUMAN NUTRITION	
Food Science and Technology Courses		
FST 420	SENSORY EVALUATION OF FOOD	4
FST 423	FOOD ANALYSIS	4
FST 490	FOOD PROCESSING CALCULATIONS	2
FST 491	FOOD PROCESSING CALCULATIONS LABORATORY	1
FST 495	FOOD PACKAGING	3
MB 440	FOOD MICROBIOLOGY	3
Select 3 credits of the following: ¹		3
ANS 251	PRINCIPLES OF ANIMAL FOODS TECHNOLOGY	
FST 210	FRUIT AND VEGETABLE PROCESSING	
FST 212	DAIRY PROCESSING	
FST 213	DAIRY PROCESSING LABORATORY	
Food Science Option Electives		
Select 7 credits of the following:		7
AG 407	SEMINAR ²	
FST 101	FOOD SCIENCE ORIENTATION	
FST 260	*FOOD SCIENCE AND TECHNOLOGY IN WESTERN CULTURE	
FST 273	*WINE IN THE WESTERN WORLD	
FST 401	RESEARCH ²	
FST 410	INTERNSHIP ^{2,3}	
FST 430	FOOD PRODUCT DEVELOPMENT	
FST 460	CHEMISTRY AND BIOCHEMISTRY OF BEER	
FST 466	WINE PRODUCTION PRINCIPLES	
FST 479/MB 479	FERMENTATION MICROBIOLOGY	
FST 480	TOPICS IN FERMENTATION	
MB 441	FOOD MICROBIOLOGY LABORATORY	
NUTR 216	*FOOD IN NON-WESTERN CULTURE	

TOX 429	TOXIC SUBSTANCES IN FOOD	Total Credits
		39

1

Complete 3 credits from the 200-level processing courses (an additional 3 credits from this group may be applied to the option electives).

2

Competitive selection and/or departmental approval required.

3

Students may not earn internship credit in all states. Consult with internship coordinator for list of eligible states.

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Baccalaureate Core Course (BCC)

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Writing Intensive Course (WIC)

Students may complete more than one option. Courses must be selected so that at least 12 credits in each option are counted uniquely toward requirements of that option.

FST Major 2.00 GPA Requirement (Food Science Option)

The following courses are included in calculation of the FST Major GPA for students in the Food Science option:

Code	Title	Credits
BB 350	ELEMENTARY BIOCHEMISTRY	4
BEE 472	INTRODUCTION TO FOOD ENGINEERING PRINCIPLES	5
BEE 473	INTRODUCTION TO FOOD ENGINEERING PROCESS DESIGN	3
CH 324	QUANTITATIVE ANALYSIS	4
FST 360	FOOD SAFETY AND SANITATION	3
FST 370	INDUSTRY PREPARATION/HACCP	3
FST 385	^COMMUNICATING FOOD AND FERMENTATION SCIENCE	3
FST 407	SENIOR SEMINAR	1
FST 420	SENSORY EVALUATION OF FOOD	4
FST 421	*FOOD LAW	3
FST 422	FOOD CHEMISTRY FUNDAMENTALS	4
FST 423	FOOD ANALYSIS	4
FST 425	FOOD SYSTEMS CHEMISTRY	4
FST 490	FOOD PROCESSING CALCULATIONS	2
FST 491	FOOD PROCESSING CALCULATIONS LABORATORY	1
FST 495	FOOD PACKAGING	2
MB 302	GENERAL MICROBIOLOGY	3
MB 303	GENERAL MICROBIOLOGY LABORATORY	2
MB 440	FOOD MICROBIOLOGY	3
Plus any of the following utilized in fulfillment of option requirements:		
AG 407	SEMINAR	3
ANS 251	PRINCIPLES OF ANIMAL FOODS TECHNOLOGY	3
FST 101	FOOD SCIENCE ORIENTATION	1
FST 210	FRUIT AND VEGETABLE PROCESSING	3
FST 212	DAIRY PROCESSING	2
FST 213	DAIRY PROCESSING LABORATORY	1
FST 251	INTRODUCTION TO WINES, BEERS, AND SPIRITS	3
FST 260	*FOOD SCIENCE AND TECHNOLOGY IN WESTERN CULTURE	3
FST 273	*WINE IN THE WESTERN WORLD	3
FST 401	RESEARCH	1-16
FST 410	INTERNSHIP	1-16
FST 430	FOOD PRODUCT DEVELOPMENT	4
FST 460	CHEMISTRY AND BIOCHEMISTRY OF BEER	3

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FST 466	WINE PRODUCTION PRINCIPLES	3
FST 479/MB 479	FERMENTATION MICROBIOLOGY	3
FST 480	TOPICS IN FERMENTATION	2
MB 441	FOOD MICROBIOLOGY LABORATORY	2
NUTR 216	*FOOD IN NON-WESTERN CULTURE	3
TOX 429	TOXIC SUBSTANCES IN FOOD	3

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Baccalaureate Core Course (BCC)

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Writing Intensive Course (WIC)

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