

**From:** [Smith, Randy](#)  
**To:** [Osborne, Jeanne](#)  
**Cc:** [Sutherland, Sue](#); [Reed, Katie](#); [Smith, Randy](#); [Griffiths, Rob](#); [Greenbaum, Rob](#); [Duffy, Lisa](#); [Hunt, Ryan](#); [Belury, Martha](#); [Kress, Cathann](#)  
**Subject:** Proposal to revise the Food Business Management major  
**Date:** Friday, July 18, 2025 3:09:43 PM  
**Attachments:** [image001.png](#)

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Jeanne:

The proposal from the Department of Food Science and Technology to revise the Food Business Management major leading to the Bachelor of Science in Agriculture was approved by the Council on Academic Affairs at its meeting on July 17, 2025. Thank you for attending the meeting to respond to questions/comments.

No additional level of internal review/approval is necessary. This action will be included in the Council's next [Annual Activities Report](#) to the University Senate (July 2025).

The Office of the University Registrar will work with you on any implementation issues.

Please keep a copy of this message for your file on the proposal and I will do the same for the file in the Office of Academic Affairs.

If you have any questions please contact the Chair of the Council, Professor Sue Sutherland (.43), or me.

Randy



**W. Randy Smith, Ph.D.**

Vice Provost for Academic Programs

**Office of Academic Affairs**

University Square South, 15 E. 15<sup>th</sup> Avenue, Columbus, OH 43201

614-292-5881 Office

[smith.70@osu.edu](mailto:smith.70@osu.edu)

**Assisted by:**

**Katie Reed**

Executive Assistant

(614) 292-5672

**From:** [Osborne, Jeanne](#)  
**To:** [Smith, Randy](#)  
**Cc:** [Reed, Katie](#); [Violet, Cynthia](#); [Lewandowski, Monica](#); [Simons, Christopher](#)  
**Subject:** Requesting CAA Approval for revision to the Food Business Management BS AGR  
**Date:** Wednesday, June 18, 2025 10:58:02 AM  
**Attachments:** [FDBUSMG Revision Eff AU2026 Combined Files.pdf](#)  
[image001.png](#)

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Dear Dr. Smith,

The College of Food, Agricultural, and Environmental Sciences is requesting Council on Academic Affairs approval for revision to the current Food Business Management BS AGR degree, as summarized below and outlined in the attached proposal.

The proposed change to the Food Business Management BS AGR involves the creation of two specializations: 1) General Food Business (GEN) – this specialization is the equivalent to the current FDBUSMG major with only one change to remove a course from the list of electives that is no longer offered; and 2) Culinary Science (CUL) – in this specialization, the major electives and minor equivalent consist of courses transferred from an accredited culinary arts program (this is the same strategy that is utilized in current Culinary Science BS AGR, which is proposed to be deactivated as a stand alone major in a separate request). Overall, it is estimated that the change to the current degree is approximately 35%. Current students will not be affected by these changes and any impacts will be managed by petition.

This proposal has been approved by the Academic Affairs Committee of the Department of Food Science and Technology and the CFAES Committee on Academic Affairs. Please let me know if any additional information is needed in support of this request.

Sincerely,

Jeanne



*Jeanne M. Osborne* | *Pronouns: She, Her, Hers*

Assistant Dean for Academic Affairs  
College of Food, Agricultural, and Environmental Sciences  
100E Agricultural Administration, 2120 Fyffe Rd.  
Columbus, OH 43210  
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Fax: 614-292-1218  
e-mail: [Osborne.2@osu.edu](mailto:Osborne.2@osu.edu)

*'Unexpected kindness is the most powerful, least costly, and most underrated agent of human change'* (Bob Kerrey)



June 11, 2025

*Dear Jeanne and FAES Academic Affairs committee:*

The Department of Food Science and Technology wishes to deactivate the Culinary Science major and create 2 specializations within the Food Business Management major.

The current Food Business Management requirements would be unchanged and become a “General” specialization. The only change proposed is to remove FDSCTE 4597.02 from the list of elective choices as the class is no longer being offered.

The new “Culinary Science” specialization would require the same core courses and replace the major electives with culinary courses transferred to OSU from an accredited culinary arts program (12 of 47 credits – 25% difference). Further, the minor requirement for this major would be 15 credits transferred from the culinary arts program. This represents a 10% change from the current Culinary Science major, adding two FDSCTE courses (4410 and 4600) and reducing the required transfer credits from 31 to 27.

Current students would not be impacted by this change as they would remain in their current catalog year requirements for their current major.

*Sincerely yours,*

**Martha Belury, Ph. D**

Department Chair and Professor

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY  
THE OHIO STATE UNIVERSITY

## 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	<b>GENED 1201</b>	1
Writing and Information Literacy	<b>Student Choice</b>	3
Mathematical & Quantitative Reasoning/Data Analysis	Major requirement: <b>MATH 1148 *</b> (or <i>Student Choice – see below</i> )	4
Literary, Visual and Performing Arts	<b>Student Choice</b>	3
Historical & Cultural Studies	<b>Student Choice</b>	3
Natural Science	Major requirement: <b>BIOLOGY 1101 or 1113*</b> (or <i>Student Choice – see below</i> )	4
Social & Behavioral Sciences	Major requirement: <b>AEDECON 2001 or ECON 2001.01 *</b> (or <i>Student Choice – see below</i> )	3
Race, Ethnic and Gender Diversity	<b>Student Choice</b>	3
Theme: <b>Citizenship for a Diverse &amp; Just World<sup>a</sup></b>	<b>Student Choice</b>	4-6
Theme: <b>Student Choice<sup>a</sup></b>	<b>Student Choice</b>	4-6
GE Reflection	<b>GENED 4001</b>	1
<b>General Education Credit Hours:</b>		<b>33-37*</b>

\* 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	<b>FAES 1100 (0.5) &amp; FDSCTE 1100 (0.5)</b>	1
Oral Expression	<b>AGRCOMM 3130 or COMM 2110</b>	3
Additional Science	<b>PHYSICS 1103 or 1106.01 or 1200</b>	3-5
Internship	<b>FAES 3191 &amp; FDSCTE 4191</b>	1
Minor or Equiv. <sup>b</sup>	<b>Choose a minor in Agribusiness, Business, or Entrepreneurship and Innovation</b>	13-15
<b>Credit Hours:</b>		<b>21-25</b>

<sup>a</sup> 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.

<sup>b</sup> 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	<b>CHEM 1110 or 1210</b>	5
Microbiology	<b>MICROBIO 4000.01 or .02</b>	4
Data Analysis	<b>COMLDR 3537, AEDECON 2005, ANIMSCI 2260, HCS 2260, ENR 2000, or STAT 1450</b>	3
<b>Credit Hours:</b>		<b>12</b>

Major Coursework		
Course	Title	Hours
<b>FDSCTE 2300</b>	Role of Food Science in Human Health ✳	3
<b>FDSCTE 2400</b>	Introduction to Food Processing	3
<b>FDSCTE 3400.01</b>	Sustainability of the Food Supply Chain ✳	3
<b>FDSCTE 4410</b>	Hazard Analysis and Critical Control Points (HACCP)	2
<b>FDSCTE 4536</b>	Food Safety and Public Health	3
<b>FDSCTE 4600</b>	Food Composition and Function	3
<b>FDSCTE 5310</b>	Food Quality Assurance	3
<b>FDSCTE 5320</b>	Food Laws and Regulations	2
<b>FDSCTE 5330</b>	Food Plant Management	2
<b>FDSCTE 5710</b>	Food Additives	2
<b>Choose one Capstone course:</b>		
<b>FDSCTE 5720</b>	Food Product Development	3
<b>FDSCTE 5730</b>	Technical Problem Solving	3
<b>Choose two Processing courses:</b>		
<b>FDSCTE 5410</b>	Fruit and Vegetable Processing	3
<b>FDSCTE 5420</b>	Dairy Processing	3
<b>FDSCTE 5430</b>	Food Fermentations	3
<b>FDSCTE 5450</b>	Food Packaging	3
<b>FDSCTE 5750</b>	Brewing Science Capstone	3
<b>MEATSCI 4510</b>	Processed Meats	3
<b>Major Electives</b>		
Select at least two courses in each category from list on pg. 2 (at least four courses; a minimum of 12 credit hours)		12
<b>Major Credit Hours:</b>		<b>47</b>

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

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.

**Bachelor of Science in Agriculture**  
**Major: Food Business Management**  
**Specialization: General Food Business**

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General Education Requirements		
Requirement	Course Options	Hours
GE Seminar	<b>GENED 1201</b>	1
Writing and Information Literacy	<b>Student Choice</b>	3
Mathematical & Quantitative Reasoning/Data Analysis	Major requirement: <b>MATH 1148 *</b> (or <i>Student Choice – see below</i> )	4
Literary, Visual and Performing Arts	<b>Student Choice</b>	3
Historical & Cultural Studies	<b>Student Choice</b>	3
Natural Science	Major requirement: <b>BIOLOGY 1101 or 1113*</b> (or <i>Student Choice – see below</i> )	4
Social & Behavioral Sciences	Major requirement: <b>AEDECON 2001 or ECON 2001.01 *</b> (or <i>Student Choice – see below</i> )	3
Race, Ethnic and Gender Diversity	<b>Student Choice</b>	3
Theme: <b>Citizenship for a Diverse &amp; Just World<sup>a</sup></b>	<b>Student Choice</b>	4-6
Theme: <b>Student Choice<sup>a</sup></b>	<b>Student Choice</b>	4-6
GE Reflection	<b>GENED 4001</b>	1
<b>General Education Credit Hours:</b>		<b>33-37*</b>

\* 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.**

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Requirement	Course Options	Hours
College & Department Survey	<b>FAES 1100 (0.5) &amp; FDSCTE 1100 (0.5)</b>	1
Oral Expression	<b>AGRCOMM 3130 or COMM 2110</b>	3
Additional Science	<b>PHYSICS 1103 or 1106.01 or 1200</b>	3-5
Internship	<b>FAES 3191 &amp; FDSCTE 4191</b>	1
Minor or Equiv. <sup>b</sup>	<b>Choose a minor in Agribusiness, Business, or Entrepreneurship and Innovation</b>	13-15
<b>Credit Hours:</b>		<b>21-25</b>

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Major Supporting Coursework		
Requirement	Course Options	Hours
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Data Analysis	<b>COMLDR 3537, AEDECON 2005, ANIMSCI 2260, HCS 2260, ENR 2000, or STAT 1450</b>	3
<b>Credit Hours:</b>		<b>12</b>

Major Coursework		
Course	Title	Hours
<b>FDSCTE 2300</b>	Role of Food Science in Human Health ❖	3
<b>FDSCTE 2400</b>	Introduction to Food Processing	3
<b>FDSCTE 3400.01</b>	Sustainability of the Food Supply Chain ❖	3
<b>FDSCTE 4410</b>	Hazard Analysis and Critical Control Points (HACCP)	2
<b>FDSCTE 4536</b>	Food Safety and Public Health	3
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**Bachelor of Science in Agriculture**  
**Major: Food Business Management**  
**Specialization: Culinary Science**

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General Education Requirements		
Requirement	Course Options	Hours
GE Seminar	<b>GENED 1201</b>	1
Writing and Information Literacy	Student Choice	3
Mathematical & Quantitative Reasoning/Data Analysis	Major requirement: <b>MATH 1148 *</b> (or Student Choice – see below)	4
Literary, Visual and Performing Arts	<b>Student Choice</b>	3
Historical & Cultural Studies	<b>Student Choice</b>	3
Natural Science	Major requirement: <b>BIOLOGY 1101 or 1113*</b> (or Student Choice – see below)	4
Social & Behavioral Sciences	Major requirement: <b>AEDECON 2001 or ECON 2001.01 *</b> (or Student Choice – see below)	3
Race, Ethnic and Gender Diversity	<b>Student Choice</b>	3
Theme: <b>Citizenship for a Diverse &amp; Just World<sup>a</sup></b>	<b>Student Choice</b>	4-6
Theme: <b>Student Choice<sup>a</sup></b>	<b>Student Choice</b>	4-6
GE Reflection	<b>GENED 4001</b>	1
<b>General Education Credit Hours:</b>		<b>33-37*</b>

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B.S. in Agriculture Degree Requirements		
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Oral Expression	<b>AGRCOMM 3130 or COMM 2110</b>	3
Additional Science	<b>PHYSICS 1103 or 1106.01 or 1200</b>	3-5
Internship	<b>FAES 3191 &amp; FDSCTE 4191</b>	1
Minor or Equiv. <sup>b</sup>	<b>Culinary Specialization requires culinary credits transferred<sup>c</sup></b>	15
<b>Credit Hours:</b>		<b>21-25</b>

<sup>a</sup> 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.

<sup>b</sup> 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.

<sup>c</sup> Students in the Culinary specialization will meet the minor requirement and major electives with credits earned at a culinary institute, accredited by the American Culinary Federation Education Foundation/Council for Higher Education Accreditation. Students must transfer at least 27 credit hours of courses from the list of courses

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

Major Coursework		
Course	Title	Hours
<b>FDSCTE 2300</b>	Role of Food Science in Human Health ❖	3
<b>FDSCTE 2400</b>	Introduction to Food Processing	3
<b>FDSCTE 3400</b>	Sustainability of the Food Supply Chain ❖	3
<b>FDSCTE 4410</b>	Hazard Analysis and Critical Control Points (HACCP)	2
<b>FDSCTE 4536</b>	Food Safety and Public Health	3
<b>FDSCTE 4600</b>	Food Composition and Function	3
<b>FDSCTE 5310</b>	Food Quality Assurance	3
<b>FDSCTE 5320</b>	Food Laws and Regulations	2
<b>FDSCTE 5330</b>	Food Plant Management	2
<b>FDSCTE 5710</b>	Food Additives	2
<b>MEATSCI 4510</b>	Processed Meats	3

**Choose one Capstone course:**

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

**Choose one Processing course:**

<b>FDSCTE 5410</b>	Fruit and Vegetable Processing	3
<b>FDSCTE 5420</b>	Dairy Processing	3
<b>FDSCTE 5430</b>	Food Fermentations	3
<b>FDSCTE 5450</b>	Food Packaging	3
<b>FDSCTE 5750</b>	Brewing Science Capstone	3

**Major Electives**

Culinary Specialization: transfer culinary course credits <sup>c</sup>	12
Major Credit Hours:	47

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



<b>Culinary Specialization Electives: students must transfer credits from an ACFEF Culinary Institute from the following list of topics:</b>
Hospitality Careers/Intro to Hospitality
Garde Manger
Beverage Management or Mixology
Banqueting and Catering
Baking
Sauces/Soups
International Cuisines
Food Purchasing
Menu Design or Management
Financial Management in Hospitality
Food Processing/Production
Food Facilities Safety and Sanitation
Nutrition
Human Resources/Management in Hospitality
Hospitality Marketing
Practicum/ Apprenticeship

#### **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, **excluding the required culinary transfer courses.**
- 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  
Specialization: Culinary Science**

*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.*

<b>Freshman Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b> -Complete Math requirement -Complete at least one science -Complete Writing and Information Literacy -Begin to consider an internship location	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>
	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 <sup>a</sup>	Elementary Chemistry	5	GE Lit, Vis, & Perf. Arts		3
	BIOLOGY 1101 <sup>a</sup>	Introductory Biology	4	AGRCOMM 3130 or COMM 2100	Oral Communication	3
	GE Writing and Information Literacy		3	GE SBS: AEDECON 2001 or ECON 2001	Prin. of Food & Res. Econ.	3
	GENED 1201	GE Seminar	1			
<b>Hours: 30</b>		<b>Total:</b>	<b>14</b>		<b>Total:</b>	<b>16</b>
<b>Sophomore Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b> -Declare minor -Complete three science courses by the end of this year -Complete internship by end of the summer -Half of major hours to be completed by the end of the year	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>
	Add'l Sci: Physics 1103 <sup>a</sup>	Forces, Elect., Magnetism	3	GE Citizenship <sup>b</sup>		4
	FDSCTE 2400	Intro to Food Processing	3	MICROBIO 4000.01	Basic and Practical Microbiology	4
	FDSCTE 5330	Food Plant Management	2	FDSCTE 2300 <sup>b</sup>	Food Sci. in Health ❖	3
	AEDECON 2005 <sup>a</sup>	Data Analysis	3	GE Hist. & Cultural Studies		3
	FDSCTE 4600	Food Composition and Function	3	GE Theme Choice #2		3
<b>Hours: 63</b>		<b>Total:</b>	<b>14</b>		<b>Total:</b>	<b>17</b>
<b>Junior Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b> -Apply to graduate	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>	<b>Course/Requirement</b>	<b>Course Name</b>	<b>Hours</b>
	FDSCTE 3400 <sup>b</sup>	Sustainability of the Food Supply Chain ❖	4	FDSCTE Capstone or Elective		3
	FDSCTE Processing Course or Elective		3	FDSCTE 4536	Food Safety and Public Health	3
	FDSCTE 5310	Food Quality Assurance	3	FDSCTE Processing Course		3
	FDSCTE Capstone		3	FDSCTE 5320	Food Laws and Regulations	2
	FDSCTE 4191 & FAES 3191	Internship	1	ACADAFF 4001	GE Reflection	1
	MEATSCI 4510	Processed Meats	3	FDSCTE 5710	Food Additives	2
<b>Hours: 92</b>		<b>Total:</b>	<b>17</b>		<b>Total:</b>	<b>14</b>
<b>Transfer Credit from Culinary Program:</b>						<b>27</b>
<b>Minimum credit hours for Bachelor of Science Degree:</b>						<b>121</b>

<sup>a</sup> One possible course of a requirement that has multiple options, as outlined in corresponding Degree Requirements document.

<sup>b</sup> 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>Freshman Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b>	<b>Course/Requirement</b>		✓	<b>Course/Requirement</b>		✓
<input type="checkbox"/> Complete Math requirement	FAES 1100					
	FDSCTE 1100					
<input type="checkbox"/> Complete at least one science						
<input type="checkbox"/> Complete Writing and Information Literacy						
<input type="checkbox"/> Begin to consider an internship location	Notes:			Notes:		
Hours: _____						
<b>Sophomore Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b>	<b>Course/Requirement</b>		✓	<b>Course/Requirement</b>		✓
<input type="checkbox"/> Complete three science courses by the end of this year						
<input type="checkbox"/> Complete internship by end of the summer						
<input type="checkbox"/> Half of major hours to be completed by the end of the year	Notes:			Notes:		
Hours: _____						
<b>Junior Year</b>	<b>Autumn Semester</b>			<b>Spring Semester</b>		
<b>Benchmarks</b>	<b>Course/Requirement</b>		✓	<b>Course/Requirement</b>		✓
<input type="checkbox"/> Apply to graduate						
Hours: _____						
	Notes:			Notes:		
Minimum credit hours for Bachelor of Science Degree:						121

### 4-Year Completion Checklist

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