

Required Courses for the FERMENTATION SCIENCE AND TECHNOLOGY Major

2017-2018

Freshman Year	Credits	Sophomore/Junior Years	Credits	
<u>Freshman Year</u>		<u>Sophomore Year</u>		
BZ 110, 111 <u>or</u>	Principles of Animal Biology w/Lab.	4	BUS 150 <u>or</u> Business Computing Concepts & Applications	3
LIFE 102	Attributes of Living Systems	(4)	CS 110 Personal Computing	(4)
CHEM 107,108 <u>or</u>	Fundamentals of Chemistry w/Lab.	5	CHEM 245 Fundamentals of Organic Chemistry	4
CHEM 111, 112,113	General Chemistry I w/Lab., General Chemistry II	(8)	CHEM 246 Fundamentals of Organic Chem. Laboratory	1
CO 150	College Composition	3	FTEC 210 Science of Food Fermentation	3
FSHN 150	Survey of Human Nutrition	3	LIFE 205 Microbial Biology	3
MATH 117	College Algebra in Context I	1	LIFE 206 Microbial Biology Laboratory	2
MATH 118	College Algebra in Context II	1	PH 121 General Physics I	5
MATH 124	Logarithmic & Exponential Function	1	SPCM 200 Public Speaking	3
MATH 125	Numerical Trigonometry	1	AUCC Foundations and Perspectives (Cat. 3-B,D,E)*	<u>6</u>
SOC 100	General Sociology	3		30-31
AUCC	Foundations and Perspectives (Cat. 3-B,D,E)*	<u>6</u>	<u>Junior Year</u>	
		28-31	BC 351 Principles of Biochemistry	4
			CO 300 <u>or</u> Writing Arguments	3
			CO 301B <u>or</u> Writing in the Disciplines – Sciences	(3)
			CO 301C <u>or</u> Writing in the Disciplines – Social Sciences	(3)
			JTC 300 Professional and Technical Communication	(3)
			FTEC 350 Fermentation Microbiology (AUCC4-B)	2
			FTEC 360 Brewing Processes (AUCC4-A)	3
			FTEC 447 Food Chemistry	2
			FTEC 460 Brewing Science and Technology	3
			MIP 334 Food Microbiology	3
			RRM 330 Alcohol Beverage Control and Management	2
			Electives	<u>10</u>
				32
<u>Senior Year</u>		<u>Elective Possibilities</u>		
<u>Senior Year</u>		<u>Elective Possibilities</u>		
FTEC 400	Food Safety	3	FTEC 110 Food—From Farm to Table	3
FTEC 422 <u>or</u>	Beer Analysis & Quality Control	2	FTEC 495 Independent Study	Var.
FTEC 430	Sensory Evaluation of Fermented Products	(2)	HORT 277 Introduction to Enology	1
FTEC 440	Refining and Packaging Technology	2	HORT 452 Viticulture-Grape Production	1
FTEC 465	Food Production Management	2	HORT 462 Viticulture Practices in Grape Production	3
FTEC 487 <u>or</u>	Internship	3	HORT 477 Enology – History and Winemaking	3
FTEC 495	Independent Study	(3)	MATH 126 Analytic Trigonometry	1
FTEC 492	Seminar: Ferm. Sci. and Food Safety (AUCC 4-C)	2	MATH 141 <u>or</u> Calculus in Management Science	3
FTEC 496 A-B	Group Study in Fermentation Science	2	MATH 155 Calculus for Biological Science	(4)
STAT 201 <u>or</u>	General Statistics	3	MGT 305 Fundamentals of Management	3
STAT 204	Statistics for Business Students	(3)	MGT 430 Leadership and Social Responsibility	3
	Electives	<u>11</u>	MIP 335 Food Microbiology Laboratory	2
		30	RRM 400 Food & Society	3

*Six credits must be taken in Category 3B.

Interdisciplinary Studies Minor in Food Science/Safety: 3 additional credits (see advisor)