

Required Courses for the FERMENTATION SCIENCE AND TECHNOLOGY Major

2016-2017

Freshman Year	Credits	Sophomore/Junior Years	Credits
<u>Freshman Year</u>		<u>Sophomore Year</u>	
BZ 110, 111 <u>or</u>	4	BUS 150 <u>or</u>	3
LIFE 102	(4)	CS 110	(4)
CHEM 107,108 <u>or</u>	5	CHEM 245	4
CHEM 111, 112,113	(8)	CHEM 246	1
CO 150	3	FTEC 210	3
FSHN 150	3	LIFE 205	3
MATH 117	1	LIFE 206	2
MATH 118	1	PH 121	5
MATH 124	1	SPCM 200	3
MATH 125	1		<u>6</u>
SOC 100	3		30-31
	<u>6</u>	<u>Junior Year</u>	
Foundations and Perspectives (Cat. 3-B,D,E)*	28-31	BC 351	4
		CO 300 <u>or</u>	3
		CO 301B <u>or</u>	(3)
		CO 301C <u>or</u>	(3)
		JTC 300	(3)
		FTEC 350	2
		FTEC 360	3
		FTEC 447	2
		FTEC 460	3
		MIP 334	3
		RRM 330	2
			<u>10</u>
			32
<u>Senior Year</u>		<u>Elective Possibilities</u>	
<u>Senior Year</u>		FTEC 110	3
FTEC 400	3	FTEC 495	Var.
FTEC 422 <u>or</u>	2	HORT 277	1
FTEC 430	(2)	HORT 452	1
FTEC 440	2	HORT 462	3
FTEC 465	2	HORT 477	3
FTEC 487 <u>or</u>	3	MATH 126	1
FTEC 495	(3)	MATH 141 <u>or</u>	3
FTEC 492	2	MATH 155	(4)
FTEC 496 A-B	2	MGT 305	3
STAT 201 <u>or</u>	3	MGT 430	3
STAT 204	(3)	MIP 335	2
	<u>11</u>	RRM 400	3
Electives	30		

*Six credits must be taken in Category 3B.

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