

**Required Courses for the FERMENTATION SCIENCE AND TECHNOLOGY Major  
2014-2015**

Freshman Year		Credits	Sophomore/Junior Years		Credits
<b>Freshman Year</b>			<b>Sophomore Year</b>		
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	5
MATH 124	Logarithmic & Exponential Function	1	SPCM 200	Public Speaking	3
MATH 125	Numerical Trigonometry	1		Foundations and Perspectives (Cat. 3-B,D,E)*	<u>6</u>
SOC 100	General Sociology	3			30-31
	Foundations and Perspectives (Cat. 3-B,D,E)*	<u>6</u>	<b>Junior Year</b>		
		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)	3
			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>
					33
Senior Year		Credits	Elective Possibilities		Credits
<b>Senior Year</b>			FTEC 110	Food—From Farm to Table	3
FTEC 400	Food Safety	3	FTEC 495	Independent Study	Var.
FTEC 420	Quality Assessment of Food Products	3	HORT 277	Introduction to Enology	1
FTEC 422 <u>or</u>	Beer Analysis & Quality Control	2	HORT 452	Viticulture-Grape Production	1
FTEC 430	Sensory Evaluation of Fermented Products	(2)	HORT 462	Viticulture Practices in Grape Production	3
FTEC 440	Refining and Packaging Technology	2	HORT 477	Enology – History and Winemaking	3
FTEC 465	Food Production Management	2	MATH 126	Analytic Trigonometry	1
FTEC 487 <u>or</u>	Internship	3	MATH 141 <u>or</u>	Calculus in Management Science	3
FTEC 495	Independent Study	(3)	MATH 155	Calculus for Biological Science	(4)
FTEC 492	Seminar in Fermentation Science & Technology (AUCC 4-C)	2	MGT 305	Fundamentals of Management	3
FTEC 496 A-B	Group Study in Fermentation Science	2	MGT 430	Leadership and Social Responsibility	3
STAT 201 <u>or</u>	General Statistics	3	MIP 335	Food Microbiology Laboratory	2
STAT 204	Statistics for Business Students	(3)	RRM 400	Food & Society	3
	Electives	<u>7</u>			
		29			

\*Six credits must be taken in Category 3B.