Food Science Technology Major Requirements — Enology Viticulture Option

B.S. Degree Requirements*: Food Science Option	Course Title	Course #	Credits
	Food Science Major Core (108-110)		
Supporting Courses (71 Cr.)			
Communication Skills	Select one of WR 327, 362 or 222		
	Tech Wri, Science Wri, ***or*** Eng Comp	WR* 327, 362 ***or*** 222	3
	Public Speaking	COMM 111*	3
Chemistry Courses	General Chemistry	CH* 231, 232, 233	4, 4, 4
	General Chemistry Lab	CH* 261, 262, 263	1, 1, 1
	Organic Chemistry	CH 331, 332, 337	4, 4, 4
	Quantitative Analysis	CH 324	4
Biology, Biochemistry and Microbiology	Principles of Biology	BI*221,222	4, 4
	Elementary Biochemistry	BB 350	4
	General Microbiology	MB 302, 303	3, 2
Math and Physics	Introduction to Statistical Methods	ST 351	4
	General Physics	PH 201*	5
Calculus	Complete one pair:	MTH 227/228 or MTH 251/252	
Depending on placement, some students may also need to	Calculus and Probability for Life Science	MTH227*, 228	4, 4
complete some part of the sequence: MTH 095, 111 and 112**	Differential/Integral Calculus	MTH 251*, 252	4, 4
Core Food Science Courses (37-39 Cr.)	Careers in Foods	FST 299	2
	Intro to Sustainable Food Processing	FST 327	3
	Food Safety and Sanitation	FST 360	3
	Industry Preparation/HACCP	FST 370	3
	Communicating Food and Ferm Sci	FST 385^	3
	Food Law	FST 421	2
	Food Chemistry Fundamentals	FST 422	4
	Food Engineering and Processing I & II	FST 472, 473	4,4
	Sustainability electives	3 courses	9-12
	ENOLOGY & VITICULTURE OPTION (38 Cr.)		
Required Plant Sciences Courses (17 Cr.)	Plant Physiology	BOT 331	4
	Biology of Horticulture	HORT 301	3
	Grapevine Growth & Physiology	HORT 453	3
	Principles & Practices Vineyard Production	HORT 454	3
	Soil Science/Laboratory	SOIL 205/206*	3, 1
Required Fermentation & Enology Courses (11 Cr.)	Wine Production Principles	FST 466	3
	Wine Prod., Analysis and Sensory Eval	FST 467	5
	Fermentation Microbiology	FST 479	3
Enology & Viticulture Option Electives (9 Cr.)	Seminar - Leadership Academy	AG 407**	3
	Intro. Plant Pathology	BOT 350	4
	Intro. Pest Management	ENT 311	4
	Food Science Orientation	FST 101	1
	Intro Wines, Beers and Spirits	FST 251	3
	Food Sci & Tech in Western Culture	FST 260*	3
	Wine in the Western World	FST 273*	3
	Research	FST 401**	3
	Internship	FST 410**	3
	Sensory Evaluation of Foods	FST 420	4
	Topics in Fermentation	FST 480	1
	Up to 2 credits of FST 480 may be applied		
	Temp. Tree Fruit, Berries, Grapes, Nuts	HORT 251	2
	Plant Nutrition	HORT 316	4
	Food Microbiology	MB 440	3
	Food Microbiology Lab	MB 441	2
	Food in Non-Western Culture	NUTR 216*	3
	Total Credits in Major		**146-149**
	Preparatory Math		**0-8**
^ Writing Intensive Course	***Add'l. Bacc Core***		**21-24**
** Fulfills Bacc Core requirements*	***Unrestricted Electives***		**0-13**
***Competitive selection, and/or dept. pre-approval required*	**Minimum 180 credits required for graduation**		

Sustainability Coursework		
Food Systems and Communities		
Select one course from the following:		
SUS 350 Sustainable Communities* (4)		
CROP 330 *World Food Crops (3)		
FW 324 *Food from the Sea (3)		
ENGR 350 *Sustainable Engineering (3)		
FST 455X Food and Climate Change (3)		
Food Systems Assessment		
Select one course from the following:		
AGRI 411 Intro to Food Systems: Local to Global (3)		
SUS 304 *Sustainability Assessment (4)		
Food Policy and Social Justice		
Select one course from the following:		
ANTH 361/FCSJ 361 *Food Justice		
PPOL 447 integrated Policy: Food, Energy, Water, Climate		
PS 470 Global food Politics and Policy		