

Food Science & Sustainable Technologies Fermentation Science Option 4-Year Example Plan

	Fall	Credits	Winter	Credits	Spring	Credits	Total Credits
First Year	CH 231/261 Gen Chem + Lab	5	CH 232/262 Gen Chem + Lab	5	CH 233/263 Gen Chem + Lab	5	
	FST 101 Intro to FST	1	200 Level Food Processing (Dairy or Meat)	3	NUTR 240 Nutrition	3	
	MTH 111Z Pre Calc	4	MTH 112Z Trig	4	WR 121Z Composition	4	
	COMM 111Z Speech	4	FST 251	3	Bacc Core Perspectives (3)	3	
	HHS 231 Lifetime Fitness	2					
Credits		16		15		15	46
2nd Year	BI 221 Bio Cells	4	BI 222 Bio Organisms	4	BB 350 Bio Chem	4	
	CH 331 O Chem	4	CH 332 O Chem	4	FST 360 Food Safety	3	
	PH 201 /PH 211 Physics	5	MTH 227/251 Calc	4	MTH 228/252 Calc	4	
	Bacc Core Perspectives (3)	3	FST 299 Careers in Food	2	WR 227Z Tech Writing	4	
		0	PAC (1)	1		0	
Credits		16		15		15	46
3rd Year	FST 370 HACCP	3	FST 499 Food Law	2	FST 327 Sust Food Process	3	
	FST 472 Food Engineering 1	4	FST 473 Food Engineering II	4	ST 351 Stats	4	
	Bacc Core/Sus Elect (3)	3	Bacc Core Perspectives (3)	3	Bacc Core/Sus Elect (3)	4	
	MB 302 Micro Bio	3	Bacc Core/ Sus Elect (3)	3	FST 437	3	
	MB 303/ FST 399 Micro Bio Lab	2	CH 324 Quant Analysis	4			
Credits		15		16		14	45
4th Year	FST 422 Food Chem	4	FST 420 Sensory Analysis	3	FST 495 Packaging	4	
	FST 439	2	FST 352 Stats II	4	FST 479	3	
	FST 440	1	FST 463	2	FST 385 Comm Food & Ferm	3	
	CH 337 O Chem Lab	4	FST 464	1	FST electives	3	
	FST 460	3	Bacc Core Perspectives (3)	3			
			FST 455 Food & Culture	3			
Credits		14		16		13	43