Food Science and Sustainable Technologies Fermentation Science Option Four-Year Plan

	Fall	Cr	Winter	Cr	Spring	Cr
First Year	CH 231/261: General Chemistry + Lab	5	CH 232/262: General Chemistry + Lab	5	CH 233/263: General Chemistry + Lab	5
	FST 101: Food Science Orientation	1	MTH 112Z: Elementary Functions		NUTR 240 Human Nutrition	3
	MTH 111Z: College Algebra*	4		4		
	FST 251: Intro to Beers, Wines & Spirits	3				
	1st year courses with flexible scheduling: COMM 111Z: Public Speaking (4), HHS 231 Lifetime Fitness (2), Physical Activity Course (1), WR 121Z English Composition (4) Two Bacc. Core Perspectives (6)					
Second Year	BI 221: Principles of Biology I	4	BI 222: Principles of Biology	4	BB 350: Elementary Biochemistry	4
	CH 331: Organic Chemistry	4	CH 332: Organic Chemistry II	4	FST 360: Food Safety and Sanitation	3
	PH 201: General Physics	5	FST 299 Careers in Foods	2	MTH 252: Integral Calculus or	4
			MTH 251: Differential Calculus or	4	MTH 228 Calculus & Prob. Life Sci. II	
			MTH 227 Calculus & Prob. Life Sciences I			
	2nd year courses with flexible scheduling: Writing 227Z Technical Writing (4), Bacc. Core Perspective (3) + Free elective (1)					
Third Year	FST 370: Industry Prep/HACCP	3	FST 499 (2) Food Laws & Regulations	2	FST 327 Intro. Sustainable Food Processing	3
	FST 472: Food Engr. & Processing I	4	FST 473: Food Engr. & Processing II	4	FST 479: Fermentation Microbiology	
	CH 337: Organic Chemistry Lab	4			ST 351: Intro to Statistical Methods	3
	MB 302: General Microbiology	3			FST 385: Communicating Food &	4
	MB 303 Gen. Micro Lab. or FST 399 Micro. Techniques for Food Industry	2			Fermentation Science	3
	3rd year courses with flexible scheduling: CH 324 Quantitative Analysis (4), Two Bacc. Core Perspectives courses (6-7)					
Fourth Year	FST 422: Food Chemistry Fundamentals	4	ST 352 Intro. Statistical Methods	4	FST 495: Food Manufac. and Packaging	4
	ST 351 Intro Statistical Methods	4	FST 420 Sensory Evaluation of Food	3		
	Alcoholic beverage science sequence: Choose two, two-course sequences from among a) FST437,439-440 Distilled Spirits (6), b) FST 460, 462-463 Beer (6), or c) FST 466, 469-470 Wine (8). Two Sustainability / Bacc. Core Synthesis courses (7), Option Electives (7-10)					

*Math requirements vary based on placement (ALEKS)

Fermentation Science Option Complete Requirements