

College of Agriculture and Life Sciences
Department of Food Science and Technology
 Bachelor of Science in Food Science and Technology
 Major: Food Science and Technology
 Major Concentration/Option: Food and Beverage Fermentation
 For Students Graduating in Calendar Year 2022
 and for Student Date of Entry under UG Catalog 2020-2021

PATHWAYS

1. Discourse

ENGL 1105, 1106 First-Year Writing 3 ____ 3 ____

ENGL 3764 Technical Writing 3 ____

2. Critical Thinking Humanities

_____ _____ 3 ____

_____ _____ 3 ____

3. Reasoning in the Social Sciences

AAEC 1005, 1006 Economics of the Food & Fiber System 3 ____ 3 ____

4. Reasoning in the Natural Sciences

CHEM 1035, 1036 General Chemistry 3 ____ 3 ____

CHEM 1045, 1046 General Chemistry Lab 1 ____ 1 ____

5. Quantitative and Computational Thinking

MATH 1025, 1026 Elementary Calculus 3 ____ 3 ____

STAT 3615 Biological Statistics 3 ____

6. Critique and Practice in Design and the Arts

_____ _____ 3 ____ 3 ____

7. Critical Analysis of Identity and Equity in the United States

_____ _____ 3 ____

Liberal Education Requirements 47 Credit Hours

Foreign Language Requirement _____

A sequence of 2 foreign languages courses is required for graduation unless 2 high school credits of the same foreign language or 6 transfer credits of foreign language have been earned. These credits do not count toward graduation.

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY CURRICULUM

ALS 1234 CALS First Year Seminar 1 ____

BCHM 2024 Concepts of Biochemistry 3 ____

BIOL 1105, 1106 Principles of Biology Laboratory 3 ____ 3 ____

BIOL 1115, 1116 Principles of Biology Lab 1 ____ 1 ____

BIOL 2604, 2614 General Microbiology & Laboratory 3 ____ 2 ____

FST 3514 Food Analysis 4 ____

FST 3604 (BIOL 3604) Food Microbiology 4 ____

FST 4014 Concepts of Food Product Development 3 ____

FST 4304 Food Processing 4 ____

FST 4504, 4534 Food Chemistry & Laboratory 3 ____ 1 ____

FST 4524 Food Safety & Quality Assurance 3 ____

Food Science and Technology 39 Credit Hours

FOOD AND BEVERAGE FERMENTATION OPTION

FST 3024	Principles of Sensory Evaluation	3	___
FST 3124	Brewing Science and Technology	3	___
FST 4104	Applied Malting and Brewing Science	3	___
FST 4544	Distillation and Fermentation Analysis	3	___
HNFE 1004	Foods, Nutrition and Exercise	3	___
PHYS 2205	General Physics	3	___

Select From:

CHEM 2535-2536	Organic Chemistry	3	___	3	___
	OR				
CHEM 2514	Survey of Organic Chemistry	3	___		

Food and Beverage Fermentation Restrictive Elective Requirements 21-24 Credit Hours

FOOD AND BEVERAGE FERMENTATION RESTRICTIVE ELECTIVES

CHEM 2545, 2546	Organic Chemistry Lab	1		1
FST 2014	Introduction to Food Science	2		
FST 2244	Topics in FST	*		
FST 2544	Functional Foods for Health	3		
FST 3114 (HORT 3114)	Wines and Vines	3		
FST 4634	Epidemiology and Foodborne Disease	3		
FST 4644	Fermentation Microbiology	2		
FST 4654	Food and Beverage Fermentation	2		
FST 4974	Independent Study	*		
FST 4994	Undergraduate Research	*		
PHYS 2206	General Physics	3		
Study Abroad	As approved by FST Academic Advisor	*		

* Credits vary depending on course, maximum of 3 credits allowed for each item.

Food and Beverage Fermentation Restrictive Elective Requirements 7-10 Credit Hours

Food and Beverage Fermentation Option Total 31 Credit Hours

FREE ELECTIVES

____ _____ () ____
 ____ _____ () ____

Free Elective Requirements 3 Credit Hours

THIS CHECK SHEET CONTAINS NO HIDDEN PREREQUISITES. Please refer to the Undergraduate Course Catalog or consult your advisor for information about prerequisites.

ELIGIBILITY FOR CONTINUED ENROLLMENT:

1. After having attempted 36 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must have passed at least 12 semester credits of Curriculum for Liberal Education requirements.
2. After having attempted 72 semester credits (including transfer, advanced placement, advanced standing, credit by examination, and freshman rule hours), students must:
 - a) have passed at least 24 semester credits of Curriculum for Liberal Education requirements.
 - b) have passed 9 semester credits in the Food and Beverage Fermentation Option requirements.

GRADUATION REQUIREMENTS:

1. A minimum of 120 credit hours are required for graduation.
2. A minimum 2.0 overall GPA is required for graduation.
3. A minimum 2.0 in-major GPA is required for graduation (only FST courses will be used for in-major GPA calculation).