

**College of Agriculture & Life Sciences
Bachelor of Science in Food Science and Technology
Food and Beverage Fermentation Option
For students entering under UG Catalog 2022-2023**

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

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

_____	_____	3 ____	
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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 4204	Advanced Topics in FST	*			
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).