

College of Agriculture & Life Sciences  
Bachelor of Science in Food Science and Technology  
Food and Beverage Fermentation Option  
For students entering under UG Catalog 2021-2022

**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	_____
	<b>OR</b>				
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).