

**College of Agriculture and Life Sciences, Department of Food Science and Technology
Bachelors of Science in Food Science and Technology, Food and Beverage Fermentation Option
For Students Graduating in Calendar Year 2019**

CURRICULUM FOR LIBERAL EDUCATION

Area 1. Writing and Discourse

ENGL 1105, 1106	First-Year Writing	3 ___	3 ___
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Area 2. Ideas, Cultural Traditions and Values

_____	_____	3 ___	
_____	_____	3 ___	

Area 3. Society and Human Behavior

AAEC 1005, 1006	Economics of Food & Fiber	3 ___	3 ___
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Area 4. Scientific Reasoning and Discovery

CHEM 1035, 1036	General Chemistry	3 ___	3 ___
CHEM 1045, 1046	General Chemistry Lab	1 ___	1 ___

Area 5. Quantitative and Symbolic Reasoning

MATH 1025, 1026	Elementary Calculus	3 ___	3 ___
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Area 6. Creativity and Aesthetic Experience

_____	_____	1 ___	
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Area 7. Critical Issues in a Global Context

_____	_____	3 ___	
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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.

Liberal Education Requirements 36 Credit Hours

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY CURRICULUM

ALS 1234	CALS First Year Experience	1	___
BCHM 2024	Concepts of Biochemistry	3	___
BIOL 1105, 1106	Principles of Biology	3	___ 3 ___
BIOL 1115, 1116	Principles of Biology Lab	1	___ 1 ___
BIOL 2604, 2614	General Microbiology & Lab	3	___ 1 ___
COMM 2004	Public Speaking	3	___
ENGL 3764	Technical Writing	3	___
FST 3514	Food Analysis	4	___
FST 3604	Food Microbiology	4	___
FST 4014	Food Product Development	3	___
FST 4304	Food Processing	4	___
FST 4504, 4534	Food Chemistry & Lab	3	___ 1 ___
FST 4524	Food Quality Assurance	3	___

Food Science and Technology 45 Credit Hours

FOOD AND BEVERAGE FERMENTATION OPTION

CHEM 2535, 2536	Organic Chemistry	3	___ 3 ___
CHEM 2545, 2546	Organic Chemistry Lab	1	___ 1 ___
FST 3024	Principles of Sensory Evaluation	3	___
FST 3114	Wines and Vines	3	___
FST 3124	Brewing Science and Technology	3	___
FST 4104	Applied Malting and Brewing	3	___
FST 4544	Distillation and Fermentation Analysis	3	___
FST 4644	Fermentation Microbiology	2	___
FST 4654	Food and Beverage Fermentation	2	___
HNFE 1004	Foods, Nutrition and Exercise	3	___
PHYS 2205	General Physics	3	___
STAT 3615	Biological Statistics	3	___

Science Option Requirements 36 Credit Hours

FREE ELECTIVES

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Free Elective Requirement 3 credit hour

ONLY FST COURSES WILL BE USED IN MAJOR GPA COMPUTATION

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, and credit by examination), 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, and credit by examination), 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).