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
   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
4. Reasoning in the Natural Sciences
   CHEM 1035, 1036 General Chemistry 3
   CHEM 1045, 1046 General Chemistry Lab 1
5. Quantitative and Computational Thinking
   MATH 1025, 1026 Elementary Calculus 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
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
BIOL 1115, 1116 Principles of Biology Lab 1
BIOL 2604, 2614 General Microbiology & Laboratory 3
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
FST 4524 Food Safety & Quality Assurance 3

Food Science and Technology 39 Credit Hours
### FOOD AND BEVERAGE FERMENTATION OPTION

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>FST 3024</td>
<td>Principles of Sensory Evaluation</td>
<td>3</td>
</tr>
<tr>
<td>FST 3124</td>
<td>Brewing Science and Technology</td>
<td>3</td>
</tr>
<tr>
<td>FST 4104</td>
<td>Applied Malting and Brewing Science</td>
<td>3</td>
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<tr>
<td>FST 4544</td>
<td>Distillation and Fermentation Analysis</td>
<td>3</td>
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<tr>
<td>HNFE 1004</td>
<td>Foods, Nutrition and Exercise</td>
<td>3</td>
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<td>PHYS 2205</td>
<td>General Physics</td>
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**Select From:**

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<thead>
<tr>
<th>Course Code</th>
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<th>Credits</th>
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<tr>
<td>CHEM 2535-2536</td>
<td>Organic Chemistry</td>
<td>3 3</td>
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<tr>
<td>OR</td>
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<tr>
<td>CHEM 2514</td>
<td>Survey of Organic Chemistry</td>
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Food and Beverage Fermentation Restrictive Elective Requirements 21-24 Credit Hours

### FOOD AND BEVERAGE FERMENTATION RESTRICTIVE ELECTIVES

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CHEM 2545, 2546</td>
<td>Organic Chemistry Lab</td>
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<tr>
<td>FST 2014</td>
<td>Introduction to Food Science</td>
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<tr>
<td>FST 2244</td>
<td>Topics in FST</td>
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<tr>
<td>FST 2544</td>
<td>Functional Foods for Health</td>
<td>3</td>
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<tr>
<td>FST 3114 (HORT 3114)</td>
<td>Wines and Vines</td>
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<tr>
<td>FST 4634</td>
<td>Epidemiology and Foodborne Disease</td>
<td>3</td>
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<td>FST 4644</td>
<td>Fermentation Microbiology</td>
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<td>FST 4654</td>
<td>Food and Beverage Fermentation</td>
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<tr>
<td>FST 4974</td>
<td>Independent Study</td>
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<tr>
<td>FST 4994</td>
<td>Undergraduate Research</td>
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<tr>
<td>PHYS 2206</td>
<td>General Physics</td>
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<tr>
<td>Study Abroad</td>
<td>As approved by FST Academic Advisor</td>
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</table>

*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

<table>
<thead>
<tr>
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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).