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College of Agriculture & Life Sciences Department of Food Science and Technology Bachelor of Science in Food Science and Technology Major: Food Science and Technology Food and Beverage Fermentation Option For students entering under UG Catalog 2023-2024

FOOD SCIENCE AND TECHNOLOGY COMMON DEGREE CORE REQUIREMENTS (39 credits)

ALS 1234 BCHM 2024 BIOL 1105-1106 BIOL 2604, 2614 FST 2004 FST 3514 FST 3604 (BIOL 3604) FST 3900	CALS First Year Seminar Concepts of Biochemistry Principles of Biology General Microbiology, Lab Exploring Food Science Careers Food Analysis Food Microbiology Bridge Experience	1 3 3 3, 2 1 4 4	3
		1	
FST 3514	Food Analysis	4	
FST 3604 (BIOL 3604)	Food Microbiology	4	
FST 3900	Bridge Experience	0	
FST 4004	Food Science Experiential Learning	1	
FST 4014	Concepts of Food Product Development	3	
FST 4304, 4314	Food Processing, Lab	3, 1	
FST 4504, 4534	Food Chemistry, Lab	3, 1	
FST 4524	Food Quality Assurance and Safety	3	

FOOD AND BEVERAGE FERMENTATION OPTION REQUIREMENTS (18-21 credits)

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	
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 OPTION RESTRICTED ELECTIVES (10-13 credits)

CHEM 2545-2546	Organic Chemistry Lab	1
FST 2014	Introduction to Food Science	2
FST 2244	Topics in FST	1-3*
FST 2544 (HNFE 2544)	Functional Foods for Health	3
FST 3114 (HORT 3114)	Wines and Vines	3
FST 4204	Advanced Topics in FST	1-3*
FST 4634	Epidemiology and Foodborne Disease	3
FST 4644	Fermentation Microbiology	2
FST 4654	Food and Beverage Fermentation	2
FST 4974	Independent Study	1-3*
FST 4994	Undergraduate Research	1-3*
PHYS 2206	General Physics	3
Study Abroad	As approved by department	1-3*
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^{*}Credits vary depending on course, maximum of 3 credits allowed for each item.

PATHWAYS TO GENERAL EDUCATION (44-47 credits)

6 cr foundational, 3 cr advanced)		
First-Year Writing	3	3
Technical Writing	3	
nking in the Humanities (6 cr)		
	3	
	3	
n the Social Sciences (6 cr)		
	3	
	3	
n the Natural Sciences (8 cr)		
General Chemistry	3	3
General Chemistry Lab	1	1
e and Computational Thinking (6 cr foundation	nal, 3 cr advanced)	
Elementary Calculus	3	3
Biological Statistics	3	
d Practice in Design and the Arts (3 cr art, 3 cr	design)	
	3	
	3	
alysis of Identity and Equity in the United State	es (3 cr)*	
· · · · · ·	3	
	First-Year Writing Technical Writing nking in the Humanities (6 cr) n the Social Sciences (6 cr) n the Natural Sciences (8 cr) General Chemistry General Chemistry Lab e and Computational Thinking (6 cr foundation Elementary Calculus Biological Statistics d Practice in Design and the Arts (3 cr art, 3 cr	First-Year Writing Technical Writing 3 nking in the Humanities (6 cr) 3 n the Social Sciences (6 cr) 3 n the Natural Sciences (8 cr) General Chemistry General Chemistry Lab and Computational Thinking (6 cr foundational, 3 cr advanced) Elementary Calculus Biological Statistics 3 d Practice in Design and the Arts (3 cr art, 3 cr design) 3 alysis of Identity and Equity in the United States (3 cr)*

^{*}Note: Pathways 7 may be completed with another Pathways requirement.

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.

FREE ELECTIVES (3-6 credits)

TOTAL FOOD SCIENCE AND TECHNOLOGY

120 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 Pathways to General 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 Pathways to General 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).