

# FOOD SCIENCE FERMENTATION SCIENCE

## 2019/2020 Four-Year Plan

This document is for planning purposes only. For official degree information, refer to Degree Audit and speak with your advisor.

<b>YEAR 1 • FALL</b>	<b>FS 113</b> Introduction to Vines and Wines	<b>3</b>	<b>YEAR 1 • SPRING</b>	<b>MATH 160 or 170</b> Survey of Calculus or Analytical Geometry (Test Scores/MATH 143)	<b>4</b>
	<b>COMM 101</b> Public Speaking	<b>2</b>		<b>ENGL 102</b> College Writing and Rhetoric (Test Scores/ENGL 101)	<b>3</b>
	<b>ISEM 101</b> Integrated Seminar	<b>3</b>		<b>BIOL 115/115L</b> Cells & Evolution of Life & Lab (CHEM 111)	<b>4</b>
	<b>ENGL 101</b> Introduction to College Writing (Test Scores, ENGL 109)	<b>3</b>		<b>CHEM 111/111L</b> Principles of Chemistry I (Test Scores/MATH 143, CHEM 101)	<b>4</b>
	<b>MATH 143</b> Pre-Calculus (Test Scores/MATH 108)	<b>3</b>			
	<b>ELECTIVE</b> Social Science/Humanities	<b>3</b>			
	<b>TOTAL CREDITS</b>	<b>17</b>		<b>TOTAL CREDITS</b>	<b>15</b>
<b>YEAR 2 • FALL</b>	<b>STAT 251</b> Statistical Methods (MATH 143, 160, or 170)	<b>3</b>	<b>YEAR 2 • SPRING</b>	<b>PHYS 111/111L</b> General Physics I & Lab (MATH 143)	<b>4</b>
	<b>BIOL 250/255 (F)</b> General Microbiology & Lab (CHEM 111)	<b>5</b>		<b>MKTG 321</b> Marketing	<b>3</b>
	<b>ELECTIVE</b> General Education	<b>3</b>		<b>CHEM 275/276 or CHEM 277/278</b> Carbon Compounds or Organic Chemistry I (CHEM 112)	<b>4</b>
	<b>CHEM 112/112L</b> Principles of Chemistry II (CHEM 111)	<b>5</b>		<b>FS 220 (S)</b> Food Safety & Quality	<b>3</b>
	<b>ISEM 301</b> Integrated Seminar (ENGL 102, Sophomore)	<b>1</b>		<b>ELECTIVE</b> General Education	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>17</b>		<b>TOTAL CREDITS</b>	<b>17</b>
<b>YEAR 3 • FALL</b>	<b>FS 302/303</b> Food Processing/Lab (FS 110, 220, MATH 160 or 170, STAT 251)	<b>4</b>	<b>YEAR 3 • SPRING</b>	<b>FS 422/423</b> Sensory Evaluation of Food & Wine (FS 110 or 113, STAT 251)	<b>4</b>
	<b>FS 416/417</b> Food Microbiology/Lab (BIOL 250/255)	<b>5</b>		<b>ENGL 317</b> Technical Writing (ENGL 102; Junior)	<b>3</b>
	<b>BIOL 300 (F) or 380 (F)</b> Survey of Biochemistry or Intro to Biochemistry I (CHEM 111; CHEM 277)	<b>3-4</b>		<b>PHIL 103 or 351</b> Ethics or Philosophy of Science (351: 3 credits PHIL or Natural Science)	<b>3</b>
	<b>FS 301</b> Food Mycology (Check with Instructor)	<b>3</b>		<b>FS 418</b> Oral Seminar in Food Science (FS 110 or 220, Junior)	<b>1</b>
				<b>FS 304 (S)</b> Cereal Chemistry & Processing (CHEM 275/276)	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>16-17</b>		<b>TOTAL CREDITS</b>	<b>14</b>
<b>YEAR 4 • FALL</b>	<b>FCS 460/461</b> Food Chemistry/Lab (CHEM 275/276 or CHEM 277/278, BIOL 300 or 380)	<b>4</b>	<b>YEAR 4 • SPRING</b>	<b>FS 489</b> Food Product Development (FS 302/303, 416, 460, Senior)	<b>3</b>
	<b>FS 498</b> Internship (Permission)	<b>2</b>		<b>FS 401</b> Industrial Fermentations (BIOL 250, 300)	<b>3</b>
	<b>ELECTIVE</b> Food Science	<b>3</b>		<b>ELECTIVE</b> General Education	<b>3</b>
	<b>FS 465/466</b> Wine Microbiology & Processing (BIOL 250, 300)	<b>4</b>		<b>ELECTIVE</b> Food Science	<b>3</b>
	<b>ELECTIVE</b> General Education	<b>3</b>		<b>FS 402</b> Ciders & Other Fermented Foods (FS 304, 465)	<b>3</b>
	<b>TOTAL CREDITS</b>	<b>16</b>		<b>TOTAL CREDITS</b>	<b>15</b>

COURSE # Course Name (Prerequisites, Co-Requisites)

F = FALL, S = SPRING