

## Fermentation Sciences Sample Plan

First Year					
Fall			Spring		
Course		Credits	Course		Credits
CHE 161	General Chemistry 1	4	CHE 162	General Chemistry 2	4
CHE 168	General Chemistry 1 Lab	1	CHE 169	General Chemistry 2 Lab	1
ENG 101	Writing and Rhetoric	3	BIO 202	Principles of Biology 2	4
MAT 117*	Elementary Statistics	3	COM 101	Introduction to Communication	3
COL 101	Introduction to College Experiences	1	THE	Theology Gen Ed	3
HIS	His Gen Ed	3			
Total: 15			Total: 15		

Second Year					
Fall			Spring		
Course		Credits	Course		Credits
CHE 221	Organic Chemistry 1	3	BIO 341	General Microbiology	4
FRM 101	Introduction to Ferm Science	2	FRM 201	Principles of Ferm Science	3
CHE 210	Quantitative Analysis (FRM elective option)	3	NTS 240	Principles of Human Nutrition (FRM elective option)	3
ANT 322	Food and Culture (Soc Sci and Intercultural Gen Ed)	3	THE	Theology Gen Ed	3
LAS 101	Liberal Arts Seminar	2		Elective	3
	Elective	3			
Total: 16			Total: 16		

Third Year					
Fall			Spring		
Course		Credits	Course		Credits
BCH 350	Biochemistry 1	3	BCH 351	Biochemistry 2	3
FRM 301	Beer and Wine Science	4	FRM 305	Fermented Food Production	4
ART/MUS	Fine Arts Gen Ed	3	THE	Theology Gen Ed	3
SPA	Foreign Language	3-4		Elective	4
	Elective	3			
Total: 16			Total: 14		

Fourth Year					
Fall			Spring		
Course		Credits	Course		Credits
FRM 304	Industrial Fermentation	4	FRM 490	FS Internship	3
BIO 360	Genetics (FRM elective option)	4	THE	Theology Gen Ed	3
LAS 401	Liberal Arts Capstone	1	PED 100 or 400	PED Gen Ed	1
	Literature Gen Ed	3		Elective	3
	Elective	3		Elective	3
Total: 15			Total: 13		

*\* Either MAT 117 or DSC 311 is required; MAT 117 fulfills Quantitative Reasoning Gen Ed requirement*