

# MAJOR IN FERMENTATION AND FOOD SCIENCE, FERMENTATION SCIENCE AND TECHNOLOGY CONCENTRATION

## Major Completion Map

### Freshman

Semester 1		Critical	Recommended	AUCC	Credits
FSHN 150	Survey of Human Nutrition	X			3
MATH 117	College Algebra in Context I (GT-MA1)	X		1B	1
MATH 118	College Algebra in Context II (GT-MA1)	X		1B	1
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	X		1B	1
Select one group from the following:		X			4
Group A:					
BZ 110	Principles of Animal Biology (GT-SC2)	X		3A	
BZ 111	Animal Biology Laboratory (GT-SC1)	X		3A	
Group B:					
LIFE 102	Attributes of Living Systems (GT-SC1)	X		3A	
Select one group from the following:		X			5
Group A:					
CHEM 107	Fundamentals of Chemistry (GT-SC2)	X		3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	X		3A	
Group B:					
CHEM 111	General Chemistry I (GT-SC2)	X		3A	
CHEM 112	General Chemistry Lab I (GT-SC1)	X		3A	
<b>Total Credits</b>					<b>15</b>

Semester 2		Critical	Recommended	AUCC	Credits
CO 150	College Composition (GT-CO2)	X		1A	3
MATH 125	Numerical Trigonometry (GT-MA1)	X		1B	1
SOC 100	Introduction to Sociology (GT-SS3)	X		3C	3
Select Group B if Group B was selected in the first semester.		X			0-3
Group B:					
CHEM 113	General Chemistry II	X			
Arts and Humanities ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )			X	3B	3
Diversity, Equity, and Inclusion ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion</a> )			X	1C	3
<b>Total Credits</b>					<b>13-16</b>

### Sophomore

Semester 3		Critical	Recommended	AUCC	Credits
CHEM 245	Fundamentals of Organic Chemistry	X			4
CHEM 246	Fundamentals of Organic Chemistry Laboratory	X			1
FTEC 210	Science of Food Fermentation	X			3
Arts and Humanities ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )			X	3B	3

Historical Perspectives ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives</a> )		X	3D	3
Elective (see list on Program Requirements tab)		X		3
<b>Total Credits</b>				<b>17</b>
<b>Semester 4</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>
FTEC 292	Introduction to Fermentation and Food Science	X		1
MIP 300	General Microbiology	X		3
MIP 302	General Microbiology Laboratory	X		2
PH 121	General Physics I (GT-SC1)	X	3A	5
SPCM 200	Public Speaking	X		3
<b>Total Credits</b>				<b>14</b>
<b>Junior</b>				
<b>Semester 5</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>
BC 351	Principles of Biochemistry	X		4
FTEC 350	Fermentation Microbiology	X	4B	3
FTEC 447	Food Chemistry	X		3
RRM 330	Alcohol Beverage Control and Management	X		2
Select one course from the following:		X		3
CO 300	Writing Arguments (GT-CO3)		2	
CO 301B	Writing in the Disciplines: Sciences (GT-CO3)		2	
CO 301C	Writing in the Disciplines: Social Sciences (GT-CO3)		2	
JTC 300	Strategic Writing and Communication (GT-CO3)		2	
<b>Total Credits</b>				<b>15</b>
<b>Semester 6</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>
FTEC 360	Brewing Processes	X	4A	4
MIP 334	Food Microbiology	X		3
Select one course from the following:		X		3
STAT 201	General Statistics (GT-MA1)		1B	
STAT 204	Statistics With Business Applications (GT-MA1)		1B	
Elective (See list on Program Requirements tab)			X	3
<b>Total Credits</b>				<b>13</b>
<b>Senior</b>				
<b>Semester 7</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>
FTEC 400	Food Safety	X		3
FTEC 422	Brewing Science I	X		5
FTEC 465	Food Production Operations	X		3
FTEC 492	Senior Seminar Fermentation and Food Science	X	4C	2
Elective (See list on Program Requirements tab)			X	3
<b>Total Credits</b>				<b>16</b>
<b>Semester 8</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>
FTEC 460	Brewing Science II	X		5
FTEC 492	Senior Seminar Fermentation and Food Science	X	4C	2
Electives (See list on Program Requirements tab)			X	7-10
The benchmark courses for the 8th semester are the remaining courses in the entire program of study		X		
<b>Total Credits</b>				<b>14-17</b>
<b>Program Total Credits:</b>				<b>120</b>