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

Requirements

Effective Fall 2024

Freshman

		AUCC	Credits
CO 150	College Composition (GT-CO2)	1A	3
FSHN 150	Survey of Human Nutrition		3
MATH 117	College Algebra in Context I (GT-MA1)	1B	1
MATH 118	College Algebra in Context II (GT-MA1)	1B	1
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	1B	1
MATH 125	Numerical Trigonometry (GT-MA1)	1B	1
SOC 100	Introduction to Sociology (GT-SS3)	3C	3
Select one group from the following:			4
Group A:			
BZ 110	Principles of Animal Biology (GT-SC2)	3A	
BZ 111	Animal Biology Laboratory (GT-SC1)	3A	
Group B:			
LIFE 102	Attributes of Living Systems (GT-SC1)	3A	
Select one group from the following:			5-8
Group A:			
CHEM 107	Fundamentals of Chemistry (GT-SC2)	3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	3A	
Group B:			
CHEM 111	General Chemistry I (GT-SC2)	3A	
CHEM 112	General Chemistry Lab I (GT-SC1)	3A	
CHEM 113	General Chemistry II		
Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)		3B	3
Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)		1C	3
	Total Credits		**28-31**

Sophomore

CHEM 245	Fundamentals of Organic Chemistry		4
CHEM 246	Fundamentals of Organic Chemistry Laboratory		1
FTEC 210	Science of Food Fermentation		3
FTEC 292	Introduction to Fermentation and Food Science		1
MIP 300	General Microbiology		3
MIP 302	General Microbiology Laboratory		2
PH 121	General Physics I (GT-SC1)	3A	5
SPCM 200	Public Speaking		3

Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)		3B	3
Historical Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives)		3D	3
Elective (see list below)[1]			3
	Total Credits		**31**
Junior			
BC 351	Principles of Biochemistry		4
FTEC 350	Fermentation Microbiology	4B	3
FTEC 360	Brewing Processes	4A	4
FTEC 447	Food Chemistry		3
MIP 334	Food Microbiology		3
RRM 330	Alcohol Beverage Control and Management		2
Select one course from the following:			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	
Select one course from the following:			3
STAT 201	General Statistics (GT-MA1)	1B	
STAT 204	Statistics With Business Applications (GT-MA1)	1B	
Elective (See list below)[1]			3
	Total Credits		**28**
Senior			
FTEC 400	Food Safety		3
FTEC 422	Brewing Science I		5
FTEC 460	Brewing Science II		5
FTEC 465	Food Production Operations		3
FTEC 492[2]	Senior Seminar Fermentation and Food Science	4C	4
Electives (See list below)[1]			10-13
	Total Credits		**30-33**
	Program Total Credits:		**120**

Department Electives

Code	Title	AUCC	Credits
ANEQ 360	Principles of Meat Science		3
FTEC 110	Food-From Farm to Table		3
FTEC 351	Fermentation Microbiology Laboratory		2
FTEC 375	Introduction to Fermentation Unit Operations		4
FTEC 430	Sensory Evaluation of Food Products		2
FTEC 487	Internship		3
FTEC 495	Independent Study		1-6
MATH 126	Analytic Trigonometry (GT-MA1)	1B	1
MATH 141	Calculus in Management Sciences (GT-MA1)	1B	3-4
or MATH 155	Calculus for Biological Scientists I (GT-MA1)		
MGT 305	Fundamentals of Management		3

MGT 430	Leadership and Social Responsibility	3
MIP 335	Food Microbiology Laboratory	2
RRM 400	Food and Society	3

1 Students may select from the Department Electives course list, or they may select any course as a free elective. Select enough elective credits to bring the program total to 120 credits, of which at least 42 must be upper-division (300- to 400-level).

2 FTEC 492 should be taken in both semesters of Senior year.