

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

---

The Fermentation Science and Technology concentration blends a strong science base with courses in organic chemistry, microbiology, physics, biochemistry, food chemistry, and food safety with applied courses in brewing science. The curriculum prepares students for employment in the fermented food and beverage industry. The concentration provides a strong background for pursuing a graduate program.

## Learning Objectives

Upon successful completion, students will be able to:

1. Integrate and apply information from basic nutrition, food sciences, and biological and chemical concepts/processes to understand the production and quality of foods; and comprehend approaches used to analyze the relationships among production of foods, nutrition, and food safety.
2. Demonstrate discipline-specific knowledge of the skills and competencies needed in food science and fermentation science and technology, including food microbiology, sensory evaluation, food chemistry, quality assessment, food production management, and the role of food in the promotion of health.
3. Analyze the production, service, and consumption of foods and beverages, including financial aspects, functional skills, and efficient management of resources with emphasis on safe service training and management.
4. Assess and apply the science, history, culture, safety, health, and nutrition dimensions of foods and beverages to the food industry.

Learn more about the Fermentation Science and Technology concentration on the Department of Food Science and Human Nutrition website (<https://www.chhs.colostate.edu/fshn/programs-and-degrees/b-s-in-fermentation-science-and-technology/>).