

# MAJOR IN FERMENTATION AND FOOD SCIENCE, FOOD SCIENCE CONCENTRATION

## Major Completion Map

### Freshman

| Semester 1 |  | Critical | Recommended | AUCC | Credits |
|------------|--|----------|-------------|------|---------|
| FSHN 150   | Survey of Human Nutrition  | X        |             |      | 3       |
| LIFE 102   | Attributes of Living Systems (GT-SC1)  | X        |             | 3A   | 4       |
| MATH 117   | College Algebra in Context I (GT-MA1)  | X        |             | 1B   | 1       |
| MATH 118   | College Algebra in Context II (GT-MA1)   | X        |             | 1B   | 1       |
| SOC 100    | Introduction to Sociology (GT-SS3)   | X        |             | 3C   | 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       |

### Total Credits

15

| Semester 2 |   | Critical | Recommended | AUCC | Credits |
|------------|---|----------|-------------|------|---------|
| CO 150     | College Composition (GT-CO2)  | X        |             | 1A   | 3       |
| FTEC 110   | Food-From Farm to Table   | X        |             |      | 3       |
| MATH 124   | Logarithmic and Exponential Functions (GT-MA1)  | X        |             | 1B   | 1       |
| MATH 125   | Numerical Trigonometry (GT-MA1)   | X        |             | 1B   | 1       |
|            | Chemistry - Select one group from the following:  | X        |             |      | 5       |
|            | 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   |         |
|            | 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       |

### Total Credits

16

### Sophomore

| Semester 3      |   | Critical | Recommended | AUCC | Credits |
|-----------------|---|----------|-------------|------|---------|
| CHEM 113        | General Chemistry II  | X        |             |      | 3       |
| FTEC 210        | Science of Food Fermentation  | X        |             |      | 3       |
| MATH 141 or 155 | Calculus in Management Sciences (GT-MA1)<br>Calculus for Biological Scientists I (GT-MA1)   | X        |             | 1B   | 3-4     |
| PH 110 or 121   | Physics of Everyday Phenomena (GT-SC2)<br>General Physics I (GT-SC1)  | X        |             | 3A   | 3-5     |
|                 | 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       |

### Total Credits

15-18

| Semester 4         |  | Critical | Recommended | AUCC | Credits |
|--------------------|--|----------|-------------|------|---------|
| BMS 300 or HES 300 | Principles of Human Physiology<br>Physiology for Clinical Health Professions | X        |             |      | 4       |
| CHEM 245           | Fundamentals of Organic Chemistry  | X        |             |      | 4       |
| CHEM 246           | Fundamentals of Organic Chemistry Laboratory                                 | X        |             |      | 1       |
| FSHN 300           | Food Principles and Applications   | X        |             |      | 3       |
| FSHN 301           | Food Principles and Applications Laboratory                                  | X        |             |      | 2       |

|   |  |                 |                    |             |                |
|---|--|-----------------|--------------------|-------------|----------------|
| FTEC 292  | Introduction to Fermentation and Food Science                              | X               |                    |             | 1              |
| <b>Total Credits</b>  |  |                 |                    |             | <b>15</b>      |
| <b>Junior</b>   |  |                 |                    |             |                |
| <b>Semester 5</b>   |  | <b>Critical</b> | <b>Recommended</b> | <b>AUCC</b> | <b>Credits</b> |
| BC 351  | Principles of Biochemistry   | X               |                    |             | 4              |
| CO 300 or JTC 300   | Writing Arguments (GT-CO3)<br>Strategic Writing and Communication (GT-CO3) | X               |                    | 2           | 3              |
| FSHN 350  | Human Nutrition  | X               |                    |             | 3              |
| FTEC 400  | Food Safety  | X               |                    |             | 3              |
| STAT 201  | General Statistics (GT-MA1)  | X               |                    | 1B          | 3              |
| <b>Total Credits</b>  |  |                 |                    |             | <b>16</b>      |
| <b>Semester 6</b>   |  | <b>Critical</b> | <b>Recommended</b> | <b>AUCC</b> | <b>Credits</b> |
| MIP 300   | General Microbiology   | X               |                    |             | 3              |
| MIP 302   | General Microbiology Laboratory  | X               |                    |             | 2              |
| FTEC 430  | Sensory Evaluation of Food Products  | X               |                    | 4A          | 2              |
| 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              |
| Elective  |  |                 | 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> | <b>Credits</b> |
| ANEQ 360  | Principles of Meat Science   | X               |                    |             | 3              |
| FTEC 350  | Fermentation Microbiology  | X               |                    |             | 3              |
| FTEC 447  | Food Chemistry   | X               |                    | 4B          | 3              |
| FTEC 465  | Food Production Operations   | X               |                    |             | 3              |
| FTEC 492  | Senior Seminar Fermentation and Food Science                               | X               |                    | 4C          | 2              |
| <b>Total Credits</b>  |  |                 |                    |             | <b>14</b>      |
| <b>Semester 8</b>   |  | <b>Critical</b> | <b>Recommended</b> | <b>AUCC</b> | <b>Credits</b> |
| FTEC 492  | Senior Seminar Fermentation and Food Science                               | X               |                    | 4C          | 2              |
| MIP 334   | Food Microbiology  | X               |                    |             | 3              |
| SPCM 200  | Public Speaking  | X               |                    |             | 3              |
| Guided Electives (see list on Program Requirements tab)   |  | X               |                    |             | 5-8            |
| The benchmark courses for the 8th semester are the remaining courses in the entire program of study.  |  | X               |                    |             |                |
| <b>Total Credits</b>  |  |                 |                    |             | <b>13-16</b>   |
| <b>Program Total Credits:</b>   |  |                 |                    |             | <b>120</b>     |