MAJOR IN FERMENTATION AND FOOD SCIENCE, FOOD SCIENCE CONCENTRATION

Requirements
Effective Fall 2024

Freshman

		AUCC	Credits
CO 150	College Composition (GT-CO2)	1A	3
FSHN 150	Survey of Human Nutrition		3
FTEC 110	Food-From Farm to Table		3
LIFE 102	Attributes of Living Systems (GT-SC1)	3A	4
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
Chemistry - Select one group from the following:			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 (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		**31**

Sophomore

BMS 300 or HES 300	Principles of Human Physiology Physiology for Clinical Health Professions		4
CHEM 113	General Chemistry II		3
CHEM 245	Fundamentals of Organic Chemistry		4
CHEM 246	Fundamentals of Organic Chemistry Laboratory		1
FSHN 300	Food Principles and Applications		3
FSHN 301	Food Principles and Applications Laboratory		2
FTEC 210	Science of Food Fermentation		3
FTEC 292	Introduction to Fermentation and Food Science		1
MATH 141 or 155	Calculus in Management Sciences (GT-MA1) Calculus for Biological Scientists I (GT-MA1)	1B	3-4
PH 110 or 121	Physics of Everyday Phenomena (GT-SC2) General Physics I (GT-SC1)	3A	3-5
Historical Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives)		3D	3
	Total Credits		**30-33**

Junior

BC 351	Principles of Biochemistry		4
CO 300 or JTC 300	Writing Arguments (GT-CO3) Strategic Writing and Communication (GT-CO3)	2	3
FSHN 350	Human Nutrition		3
FTEC 400	Food Safety		3
FTEC 430	Sensory Evaluation of Food Products	4A	2
MIP 300	General Microbiology		3
MIP 302	General Microbiology Laboratory		2
STAT 201	General Statistics (GT-MA1)	1B	3
Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)		3B	3
Electives			3
	Total Credits		**29**

Senior

ANEQ 360	Principles of Meat Science		3
FTEC 350	Fermentation Microbiology		3
FTEC 447	Food Chemistry	4B	3
FTEC 465	Food Production Operations		3
FTEC 492[1]	Senior Seminar Fermentation and Food Science	4C	4
MIP 334	Food Microbiology		3
SPCM 200	Public Speaking		3
Guided Electives (see list below)[2]			5-8
	Total Credits		**27-30**
	Program Total Credits:		**120**

Guided Electives

Code	Title	Credits
ANEQ 450	Processed Meats	3
ANEQ 460	Meat Safety	2
ANEQ 470	Meat Processing Systems	4
ERHS 220	Environmental Health	3
ERHS 320	Environmental Health--Water Quality	3
FSHN 455	Food Systems--Impact on Health/Food Security	2
FSHN 470	Integrative Nutrition and Metabolism	3
FTEC 351	Fermentation Microbiology Laboratory	2
FTEC 360	Brewing Processes	4
FTEC 375	Introduction to Fermentation Unit Operations	4
FTEC 487	Internship	1-15
FTEC 578/HORT 578	Phytochemicals and Probiotics for Health	3
FTEC 495	Independent Study	1-18
FTEC 570	Food Product Development	2
FTEC 574	Current Issues in Food Safety	2
FTEC 576	Cereal Science	2
MGT 305	Fundamentals of Management	3
PH 121	General Physics I (GT-SC1)	5
RRM 330	Alcohol Beverage Control and Management	2
RRM 400	Food and Society	3
SOCR 330	Principles of Genetics	3

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

2 Select enough elective credits to bring the program total to a minimum of 120 credits, of which at least 42 must be upper-division (300- to 400-level).