

# MAJOR IN FERMENTATION AND FOOD SCIENCE

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The Fermentation and Food Science major emphasizes hands-on learning with courses in nutrition, chemistry, microbiology, and biochemistry.

The curriculum prepares students for successful careers in the food and beverage industries in areas such as food scientists, product development, research, food inspection, sensory evaluation, quality assurance, and consumer education. A concentration must be selected from the following:

## Concentrations

- Fermentation Science and Technology Concentration (<http://catalog.colostate.edu/general-catalog/colleges/health-human-sciences/food-science-human-nutrition/fermentation-food-science-major-fermentation-science-technology-concentration/#text>)
- Food Science Concentration (<http://catalog.colostate.edu/general-catalog/colleges/health-human-sciences/food-science-human-nutrition/fermentation-food-science-major-food-science-concentration/>)

Learn more about the Fermentation and Food Science major 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/>).