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

Major Completion Map

Freshman

Semester 1		**Critical**	**Recommended**	**AUCC**	**Credits**
FTEC 155	Introduction to Food Science	X		3A	3
MATH 117	College Algebra in Context I (GT-MA1)	X		1B	1
MATH 118	College Algebra in Context II (GT-MA1)	X		1B	1
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	X		1B	1
Select one group from the following:		X			4
Group A:					
BZ 110	Principles of Animal Biology (GT-SC2)	X		3A	
BZ 111	Animal Biology Laboratory (GT-SC1)	X		3A	
Group B:					
LIFE 102	Attributes of Living Systems (GT-SC1)	X		3A	
Select one group from the following:		X			5
Group A:					
CHEM 107	Fundamentals of Chemistry (GT-SC2)	X		3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	X		3A	
Group B:					
CHEM 111	General Chemistry I (GT-SC2)	X		3A	
CHEM 112	General Chemistry Lab I (GT-SC1)	X		3A	
	Total Credits				**15**

Semester 2		**Critical**	**Recommended**	**AUCC**	**Credits**
CO 150	College Composition (GT-CO2)	X		1A	3
FTEC 115	Cultural Aspects of Fermented Foods	X		1C	3
SOC 100	Introduction to Sociology (GT-SS3)	X		3C	3
Select Group B if Group B was selected in the first semester.		X			0-3
Group B:					
CHEM 113	General Chemistry II	X			
Arts and Humanities (https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)			X	3B	3
	Total Credits				**12-15**

Sophomore

Semester 3		**Critical**	**Recommended**	**AUCC**	**Credits**
CHEM 245	Fundamentals of Organic Chemistry	X			4
CHEM 246	Fundamentals of Organic Chemistry Laboratory	X			1
FTEC 210	Science of Food Fermentation	X			3
Arts and Humanities (https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)			X	3B	3
Historical Perspectives (https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives)			X	3D	3
	Total Credits				**14**

Semester 4		Critical	Recommended	AUCC	Credits
FTEC 292	Careers in Fermentation and Food Science	X			1
SPCM 200	Public Speaking	X			3
Select one group from the following:		X			5
Group A:					
LIFE 205	Microbial Biology				
LIFE 206	Microbial Biology Laboratory				
Group B:					
MIP 300	General Microbiology				
MIP 302	General Microbiology Laboratory				
Electives (see list on Program Requirements tab)			X		6
	Total Credits				**15**

Junior

Semester 5		Critical	Recommended	AUCC	Credits
BC 351	Principles of Biochemistry	X			4
FTEC 350	Fermentation Microbiology	X		4B	3
FTEC 447	Food Chemistry	X			3
HEM 330	Alcohol Beverage Control and Management	X			2
Select one course from the following:		X			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	
	Total Credits				**15**

Semester 6		Critical	Recommended	AUCC	Credits
FTEC 360	Brewing Processes	X		4A	4
MIP 334	Food Microbiology	X			3
Select one course from the following:		X			3
STAT 201	General Statistics (GT-MA1)			1B	
STAT 204	Statistics With Business Applications (GT-MA1)			1B	
Elective (See list on Program Requirements tab)			X		3
	Total Credits				**13**

Senior

Semester 7		Critical	Recommended	AUCC	Credits
FTEC 422	Brewing Science I	X			5
FTEC 465	Food Production Operations	X			3
FTEC 492	Senior Seminar Fermentation and Food Science	X		4C	2
Elective (See list on Program Requirements tab)			X		6
	Total Credits				**16**

Semester 8		Critical	Recommended	AUCC	Credits
FTEC 400	Food Safety	X			3
FTEC 430	Sensory Evaluation of Food Products	X			2
FTEC 460	Brewing Science II	X			5
FTEC 492	Senior Seminar Fermentation and Food Science	X		4C	2
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			
	Total Credits				**17-20**
	Program Total Credits:				**120**