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 (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)			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 (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)			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) Calculus for Biological Scientists I (GT-MA1)	X		1B	3-4
PH 110 or 121	Physics of Everyday Phenomena (GT-SC2) General Physics I (GT-SC1)	X		3A	3-5
Historical Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives)			X	3D	3
	Total Credits				**15-18**

Semester 4		Critical	Recommended	AUCC	Credits
BMS 300 or HES 300	Principles of Human Physiology 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
	Total Credits				**15**
Junior					
Semester 5		**Critical**	**Recommended**	**AUCC**	**Credits**
BC 351	Principles of Biochemistry	X			4
CO 300 or JTC 300	Writing Arguments (GT-CO3) 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
	Total Credits				**16**
Semester 6		**Critical**	**Recommended**	**AUCC**	**Credits**
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 (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)			X	3B	3
Elective			X		3
	Total Credits				**13**
Senior					
Semester 7		**Critical**	**Recommended**	**AUCC**	**Credits**
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
	Total Credits				**14**
Semester 8		**Critical**	**Recommended**	**AUCC**	**Credits**
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			
	Total Credits				**13-16**
	Program Total Credits:				**120**