

MAJOR IN FERMENTATION SCIENCE AND TECHNOLOGY

Major Completion Map

Freshman

Semester 1		Critical	Recommended	AUCC	Credits
FSHN 150	Survey of Human Nutrition	X			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:					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:					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
MATH 125	Numerical Trigonometry (GT-MA1)	X		1B	1
SOC 100	Introduction to Sociology (GT-SS3)			3C	3
Select Group B if Group B selected first semester.					0-3
Group B:					
CHEM 113	General Chemistry II	X			
Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)				1C	3
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D	3

Total Credits

13-16

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
Select one course from the following:					3-4
BUS 150	Business Computing Concepts and Applications				
CS 110	Personal Computing				
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D	3

Total Credits

14-15

Semester 4		Critical	Recommended	AUCC	Credits
FTEC 292	Introduction to Fermentation and Food Science	X			1
MIP 300	General Microbiology				3

MIP 302	General Microbiology Laboratory			2
PH 121	General Physics I (GT-SC1)	X	3A	5
SPCM 200	Public Speaking			3
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)			3B, 3D	3

Total Credits	17
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Junior

Semester 5		Critical	Recommended	AUCC	Credits
BC 351	Principles of Biochemistry	X			4
FTEC 350	Fermentation Microbiology	X		4B	2
FTEC 447	Food Chemistry				2
RRM 330	Alcohol Beverage Control and Management				2
Select one course from the following:					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	13
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Semester 6		Critical	Recommended	AUCC	Credits
FTEC 360	Brewing Processes	X		4A	4
MIP 334	Food Microbiology				3
Select one course from the following:					3
STAT 201	General Statistics (GT-MA1)		X	1B	
STAT 204	Statistics With Business Applications (GT-MA1)			1B	
Electives					5-9

Total Credits	15-19
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Senior

Semester 7		Critical	Recommended	AUCC	Credits
FTEC 400	Food Safety				3
FTEC 422	Brewing Science I				4
FTEC 465	Food Production Operations	X			3
FTEC 496A	Group Study Fermentation Science: Current Issues				1
FTEC 496B	Group Study Fermentation Science: Functional Foods in Health				1
Electives					3

Total Credits	15
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Semester 8		Critical	Recommended	AUCC	Credits
FTEC 460	Brewing Science II	X			4
FTEC 492	Senior Seminar Fermentation and Food Science	X		4C	2
Electives					8
The benchmark courses for the 8th semester are the remaining courses in the entire program of study					X

Total Credits	14
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Program Total Credits:	120
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