### Food Science

**Year 1**
- BI 211-213 Principles of Biology (12)
- CH 231-233 General Chemistry + CH 261-263 Labs (15)
- COMM 111 Public Speaking (3)
- FST 360 Food Safety and Sanitation (3)
- MTH111 College Algebra (4)
- MTH 112 Elementary Functions (4)
- WR 121 English Composition (3)

**Year 2**
- BB 350 Elementary Biochemistry (4)
- CH 331,332,337 Organic Chemistry (12)
- MTH 251-252 Differential & Integral Calculus (8)
- NUTR 240 or 225 Human Nutrition (3)
- PH 201-202 General Physics (10)
- FST 210 Fruit & Vegetable Processing (3)
- FST 212-213 Dairy Processing (3)

**Year 3**
- BEE 472-473 Intro to Food Engineering Principles/Process Design (5,3)
- CH 324 Quantitative Analysis (4)
- FST 385 Communicating Food & Fermentation Science (3)
- FST 388 Food Law (3)
- MB 302-303 General Microbiology (5)
- ST 351-352 Intro to Statistical Methods (8)

**Year 4**
- FST 407 Senior Seminar (1)
- FST 422 Food Chemistry Fundamentals (4)
- FST 423 Food Analysis (4)
- FST 425 Food Systems Chemistry (4)
- MB 440 Food Microbiology (3)
- FST 490-491 Food Processing Calculations (3)

**Additional required coursework to be distributed over four years**
- Option Electives (7)
- Non-FST Baccalaureate Core and Unrestricted Electives (45-54)

### Fermentation Science

**Year 1**
- BI 211-213 Principles of Biology (12)
- CH 231-233 General Chemistry + CH 261-263 Labs (15)
- COMM 111 Public Speaking (3)
- FST 360 Food Safety and Sanitation (3)
- MTH111 College Algebra (4)
- MTH 112 Elementary Functions (4)
- WR 121 English Composition (3)

**Year 2**
- BB 350 Elementary Biochemistry (4)
- CH 331,332,337 Organic Chemistry (12)
- MTH 251-252 Differential & Integral Calculus (8)
- NUTR 240 or 225 Human Nutrition (3)
- PH 201-202 General Physics (10)
- FST 240 Sensory Evaluation of Food (4)
- FST 422 Food Chemistry Fundamentals (4)
- FST 423 Food Analysis (4)
- FST 425 Food Systems Chemistry (4)
- FST 426 Wine Production Principles (3)
- FST 466 Wine Production, Analysis & Sensory Evaluation (5)
- FST 490-491 Food Processing Calculations/Lab (2,1)

**Additional required coursework to be distributed over four years**
- Option Electives (6-8)
- Non-FST Baccalaureate Core and Unrestricted Electives (48-52)

### Enology and Viticulture

**Year 1**
- BI 211-213 Principles of Biology (12)
- CH 231-233 General Chemistry + CH 261-263 Labs (15)
- COMM 111 Public Speaking (3)
- FST 251 Intro to Wines, Beers and Spirits (3)
- MTH111 College Algebra (4)
- MTH 112 Elementary Functions (4)
- WR 121 English Composition (3)

**Year 2**
- BB 350 Elementary Biochemistry (4)
- CH 331,332,337 Organic Chemistry (12)
- MTH 251-252 Differential & Integral Calculus (8)
- NUTR 240 or 225 Human Nutrition (3)
- PH 201-202 General Physics (10)
- FST 385 Communicating Food & Fermentation Science (3)
- FST 421 Food Law (3)
- FST 422 Food Chemistry Fundamentals (4)
- FST 425 Food Systems Chemistry (4)
- MB 440 Food Microbiology (3)
- FST 490-491 Food Processing Calculations/Lab (2,1)

**Year 3**
- BOT 331 Plant Physiology (4)
- FST 385 Communicating Food & Fermentation Science (3)
- FST 407 Senior Seminar (1)
- FST 422 Food Chemistry Fundamentals (4)
- FST 466 Wine Production Principles (3)
- FST 479 Fermentation Microbiology (3)
- MB 302-303 General Microbiology (5)
- ST 351 Introduction to Statistical Methods (4)

**Year 4**
- BEE 472-473 Intro to Food Engin. Principles/Process Design (5,3)
- CH 324 Quantitative Analysis (4)
- FST 479 Fermentation Microbiology (3)
- FST 466 Wine Production Principles (3)
- FST 467 Wine Production, Analysis & Sensory Evaluation (5)
- FST 490-491 Food Processing Calculations/Lab (2,1)

**Additional required coursework to be distributed over four years**
- Option Electives (9)
- Non-FST Baccalaureate Core and Unrestricted Electives (48-42)

*Approximate Totals*