

College of Agriculture and Life Sciences
 Bachelor of Science in Food Science and Technology
 Option Food and Beverage Fermentation (FERM)
 SAMPLE Academic Plan for students graduating calendar year 2022
 Total of 120 credit hours needed for graduation

| Fall Semester Freshman 2018 | | Credits | Spring Semester Freshman 2019 | | Credits |
|--|--|----------------|--|--|----------------|
| ALS 1234 CALS First-Year Seminar | | 1 | BIOL 1106 Principles of Biology | | 3 |
| BIOL 1105 Principles of Biology | | 3 | BIOL 1116 Principles of Biology Lab | | 1 |
| BIOL 1115 Principles of Biology Lab | | 1 | CHEM 1036 General Chemistry Pre: CHEM 1035 | | 3 |
| CHEM 1035 General Chemistry | | 3 | CHEM 1046 General Chemistry Lab Pre: CHEM 1045 | | 1 |
| CHEM 1045 General Chemistry Lab | | 1 | ENGL 1106 First-Year Writing | | 3 |
| ENGL 1105 First-Year Writing | | 3 | MATH 1026 Elementary Calculus Pre: MATH 1025 | | 3 |
| MATH 1025 Elementary Calculus | | 3 | | | |
| | | TOTAL | TOTAL | | 14 |
| | | | | | |
| Fall Semester Sophomore 2019 | | Credits | Spring Semester Sophomore 2020 | | Credits |
| BIOL 2604 General Microbiology Pre: BIOL 1105, 1106, CHEM 1036 | | 3 | BCHM 2024 Concepts of Biochemistry Pre: CHEM 2514 or 2535 | | 3 |
| BIOL 2614 General Microbiology Lab | | 2 | CHEM 2536 Organic Chemistry Pre: CHEM 2535 | | 3 |
| CHEM 2535 Organic Chemistry Pre: CHEM 1036 | | 3 | HNFE 1004 Food, Nutrition and Exercise | | 3 |
| FST 3124 Brewing Science & Technology | | 3 | PHYS 2205 Gen Physics | | 3 |
| Pathways Humanities | | 3 | Pathways Humanities | | 3 |
| | | | | | |
| | | TOTAL | TOTAL | | 15 |
| | | | | | |
| Fall Semester Junior 2020 | | Credits | Spring Semester Junior 2021 | | Credits |
| AAEC 1006 Economics of Food & Fiber Systems | | 3 | AAEC 1005 Economics of Food & Fiber Systems | | 3 |
| FST 4304 Food Processing Pre: BIOL 2604, 2614 | | 4 | FST 3024 Principles of Sensory Analysis Pre: STAT 3615 | | 3 |
| STAT 3615 Biological Statistics | | 3 | FST 3514 Food Analysis Pre: CHEM 2535, STAT 3615 | | 4 |
| FST Fermentation Restrictive Elective | | 3 | FST 3604 Food Microbiology Pre: BIOL 2604, 2614 | | 4 |
| Pathways Design and the Arts | | 3 | FST Fermentation Restrictive Elective | | 1 |
| | | | | | |
| | | TOTAL | TOTAL | | 15 |
| | | | | | |
| Fall Semester Senior 2021 | | Credits | Spring Semester Senior 2022 | | Credits |
| ENGL 3764 Technical Writing Pre ENGL 1106 | | 3 | FST 4014 Food Product Development Pre: FST 3604, FST 4504 | | 3 |
| FST 4504 Food Chemistry Pre: BCHM 2024 | | 3 | FST 4524 Food Safety & Quality Assurance Pre: FST 3604, FST 4304 | | 3 |
| FST 4534 Food Chemistry Lab | | 1 | FST 4104 Applied Malting & Brewing Science | | 3 |
| FST Fermentation Restricted Elective | | 3 | FST 4544 Distillation & Fermentation Analysis | | 3 |
| Pathways Identity and Equity in the US | | 3 | Free Elective | | 3 |
| Pathways Design and the Arts | | 3 | | | |
| | | | | | |
| | | TOTAL | TOTAL | | 15 |

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| BIOL 1105 Principles of Biology | | 3 | BIOL 1116 Principles of Biology Lab | | 1 |
| BIOL 1115 Principles of Biology Lab | | 1 | CHEM 1036 General Chemistry Pre: CHEM 1035 | | 3 |
| CHEM 1035 General Chemistry | | 3 | CHEM 1046 General Chemistry Lab Pre: CHEM 1045 | | 1 |
| CHEM 1045 General Chemistry Lab | | 1 | ENGL 1106 First-Year Writing | | 3 |
| ENGL 1105 First-Year Writing | | 3 | MATH 1026 Elementary Calculus Pre: MATH 1025 | | 3 |
| MATH 1025 Elementary Calculus | | 3 | | | |
| | | TOTAL | | | TOTAL |
| | | 15 | | | 14 |
| Fall Semester Sophomore 2019 | | Credits | Spring Semester Sophomore 2020 | | Credits |
| BIOL 2604 General Microbiology Pre: BIOL 1105, 1106, CHEM 1036 | | 3 | BCHM 2024 Concepts of Biochemistry Pre: CHEM 2514 or 2535 | | 3 |
| BIOL 2614 General Microbiology Lab | | 2 | HNFE 1004 Food, Nutrition and Exercise | | 3 |
| CHEM 2514 Survey Organic Chemistry Pre: CHEM 1036 | | 3 | PHYS 2205 Gen Physics | | 3 |
| FST 3124 Brewing Science & Technology | | 3 | FST Fermentation Restrictive Elective | | 3 |
| Pathways Humanities | | 3 | Pathways Humanities | | 3 |
| | | | | | |
| | | TOTAL | | | TOTAL |
| | | 14 | | | 15 |
| Fall Semester Junior 2020 | | Credits | Spring Semester Junior 2021 | | Credits |
| AAEC 1006 Economics of Food & Fiber Systems | | 3 | AAEC 1005 Economics of Food & Fiber Systems | | 3 |
| FST 4304 Food Processing Pre: BIOL 2604, 2614 | | 4 | FST 3024 Principles of Sensory Analysis Pre: STAT 3615 | | 3 |
| STAT 3615 Biological Statistics | | 3 | FST 3514 Food Analysis Pre: CHEM 2535, STAT 3615 | | 4 |
| FST Fermentation Restrictive Elective | | 3 | FST 3604 Food Microbiology Pre: BIOL 2604, 2614 | | 4 |
| Pathways Design and the Arts | | 3 | FST Fermentation Restrictive Elective | | 1 |
| | | | | | |
| | | TOTAL | | | TOTAL |
| | | 16 | | | 15 |
| Fall Semester Senior 2021 | | Credits | Spring Semester Senior 2022 | | Credits |
| ENGL 3764 Technical Writing Pre ENGL 1106 | | 3 | FST 4014 Food Product Development Pre: FST 3604, 4504 | | 3 |
| FST 4504 Food Chemistry Pre: BCHM 2024 | | 3 | FST 4524 Food Safety & Quality Assurance Pre: FST 3604, 4304 | | 3 |
| FST 4534 Food Chemistry Lab Co: FST 4504 | | 1 | FST 4104 Applied Malting & Brewing Science Pre: FST 3124, 4504 | | 3 |
| FST Fermentation Restricted Elective | | 3 | FST 4544 Distillation & Fermentation Analysis Pre: FST 3514, 4504, Co: FST 4104 | | 3 |
| Pathways Identity and Equity in the US | | 3 | Free Elective | | 3 |
| Pathways Design and the Arts | | 3 | | | |
| | | | | | |
| | | TOTAL | | | TOTAL |
| | | 16 | | | 15 |