

B.S. Degree Requirements*: Enology & Viticulture Option	Course Title	Course #	Credits	
	Food Science Major Core (104 Cr.)			
Supporting Courses (75 Cr.)				
Communication Skills	Tech Wri, Science Wri, or Eng Comp	WR* 327, 362 or 222	3	
	<i>Select one of WR 327, 362 or 222</i>			
	Public Speaking	COMM 111*	3	
Chemistry Courses	General Chemistry	CH* 231, 232, 233	4, 4, 4	
	General Chemistry Lab	CH* 261, 262, 263	1, 1, 1	
	Organic Chemistry	CH 331, 332	4, 4	
	Organic Chemistry Lab	CH 337	4	
	Quantitative Analysis	CH 324	4	
Biology, Biochemistry and Microbiology	Principles of Biology	BI* 211, 212, 213	4, 4, 4	
	Elementary Biochemistry	BB 350	4	
	General Microbiology	MB 302	3	
	General Microbiology Lab	MB 303	2	
Math and Physics	Introduction to Statistical Methods	ST 351	4	
	General Physics	PH 201	5	
<i>Depending on placement, some students may also need to complete some part of the progression: MTH 095, 111* and 112*</i>	Differential Calculus	MTH 251*	4	
	Integral Calculus	MTH 252	4	
Core Food Science Courses (29 Cr.)	Food Safety and Sanitation	FST 360	3	
	Industry Preparation/HACCP	FST 370	3	
	Comm Food and Ferm Sci	FST 385^	3	
	Senior Seminar	FST 407	1	
	Food Law	FST 421*	3	
	Food Chemistry	FST 422	4	
	Food Systems Chemistry	FST 425	4	
	Intro to Food Engineering Principles	BEE 472	5	
	Intro to Food Engr. Process Design	BEE 473	3	
	ENOLOGY & VITICULTURE OPTION (37 Cr.)			
	Required Plant Sciences Courses (17 Cr.)	Plant Physiology	BOT 331	4
Biology of Horticulture		HORT 301	3	
Grapevine Growth & Physiology		HORT 453	3	
Principles & Practices Vineyard Production		HORT 454	3	
Soil Science		SOIL 205	3	
Soil Science Laboratory		SOIL 206*	1	
Required Fermentation & Enology Courses (11 Cr.)	Wine Production Principles	FST 466	3	
	Wine Prod., Analysis and Sensory Eval	FST 467	5	
	Fermentation Microbiology	FST 479	3	
Enology & Viticulture Option Electives (9 Cr.)	Seminar - Leadership Academy	AG 407**	3	
	Intro. Plant Pathology	BOT 350	4	
	Intro. Pest Management	ENT 311	4	
	Food Science Orientation	FST 101	1	
	Intro Wines, Beers and Spirits	FST 251	3	
	Food Sci & Tech in Western Culture	FST 260*	3	
	Wine in the Western World	FST 273*	3	
	Research	FST 401**	3	
	Internship	FST 410**	3	
	Sensory Evaluation of Foods	FST 420	4	
	Topics in Fermentation	FST 480	1	
	<i>Up to 2 credits of FST 480 may be applied</i>			
	Temp. Tree Fruit, Berries, Grapes, Nuts	HORT 251	2	
	Plant Nutrition	HORT 316	4	
	Food Microbiology	MB 440	3	
Food Microbiology Lab	MB 441	2		
Food in Non-Western Culture	NUTR 216*	3		
Total Credits in Major			141	
Preparatory Math			0-8	
Add'l. Bacc Core			21-24	
Unrestricted Electives			7-18	
Minimum 180 credits required for graduation				
^ Writing Intensive Course				
* Fulfills Bacc Core requirements				
**Competitive selection, and/or dept. pre-approval required				