

**Example Four Year Programs in Food Science and Technology**

<p><b>Food Science</b> <b>Year 1</b> 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)</p>	<p><b>Fermentation Science</b> <b>Year 1</b> 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 &amp; Sanitation (3) MTH111 College Algebra (4) MTH 112 Elementary Functions (4) WR 121 English Composition (3)</p>	<p><b>Enology and Viticulture</b> <b>Year 1</b> 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) FST 360 Food Safety &amp; Sanitation (3) MTH111 College Algebra (4) MTH 112 Elementary Functions (4) WR 121 English Composition (3)</p>
<p><b>Year 2</b> BB 350 Elementary Biochemistry (4) CH 331,332,337 Organic Chemistry (12) MTH 251-252 Differential &amp; Integral Calculus (8) NUTR 240 or 225 Human Nutrition (3) PH 201-202 General Physics (10) FST 210 Fruit &amp; Vegetable Processing (3) FST 212-213 Dairy Processing (3)</p>	<p><b>Year 2</b> BB 350 Elementary Biochemistry (4) CH 331,332,337 Organic Chemistry (12) MTH 251-252 Differential &amp; Integral Calculus (8) NUTR 240 or 225 Human Nutrition (3) PH 201-202 General Physics (10)</p>	<p><b>Year 2</b> BB 350 Elementary Biochemistry (4) CH 331,332,337 Organic Chemistry (12) SOIL 205,206 Soil Sciences (3+1) HORT 301 Biology of Horticulture (3) MTH 251-252 Differential &amp; Integral Calculus (8) PH 201 General Physics (5)</p>
<p><b>Year 3</b> BEE 472-473 Intro to Food Engr. Principles/Process Design (5,3) CH 324 Quantitative Analysis (4) FST 385 Communicating Food &amp; Fermentation Science (3) FST 421 Food Law (3) FST 495 Food Packaging (2) MB 302-303 General Microbiology (5) ST 351-352 Intro to Statistical Methods (8)</p>	<p><b>Year 3</b> BEE 472-473 Intro to Food Engineering Principles/Process Design (5,3) CH 324 Quantitative Analysis (4) FST 385 Communicating Food &amp; Fermentation Science (3) FST 421 Food Law (3) FST 479 Fermentation Microbiology FST 495 Food Packaging (2) MB 302-303 General Microbiology (5) ST 351 Intro to Statistical Methods (4)</p>	<p><b>Year 3</b> BOT 331 Plant Physiology (4) FST 385 Communicating Food &amp; Fermentation Science (3) FST 407 Senior Seminar (1) FST 422 Food Chemistry Fundamentals (4) FST 466 Wine Production Principles (3) FST 467 Wine Production, Analysis &amp; Sensory Evaluation (5) FST 479 Fermentation Microbiology (3) MB 302-303 General Microbiology (5) ST 351 Introduction to Statistical Methods (4)</p>
<p><b>Year 4</b> FST 407 Senior Seminar (1) FST 420 Sensory Evaluation of Food (4) FST 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)</p>	<p><b>Year 4</b> FST 407 Senior Seminar (1) FST 422 Food Chemistry Fundamentals (4) FST 423 (Food Analysis (4) FST 425 Food Systems Chemistry (4) FST 460 Brewing Science (3) FST 461 Brewing Analysis (3) FST 466 Wine Production Principles (3) FST 467 Wine Production, Analysis &amp; Sensory Evaluation (5) FST 490-491 Food Processing Calculations/Lab (2,1)</p>	<p><b>Year 4</b> BEE 472-473 Intro to Food Engin. Principles/Process Design (5,3) CH 324 Quantitative Analysis (4) FST 421 Food Law (3) FST 422 Food Chemistry Fundamentals (4) FST 425 Food Systems Chemistry (4) HORT 453 Grapevine Growth &amp; Physiology (3) HORT 454 Prin. and Practices of Vineyard Production (3)</p>
<p><b>Additional required coursework to be distributed over four years</b></p>		
<p>Option Electives (7) Non-FST Baccalaureate Core and Unrestricted Electives (45-54)*</p>	<p>Option Electives (6-8) Non-FST Baccalaureate Core and Unrestricted Electives (48-52)*</p>	<p>Option Electives (9) Non-FST Baccalaureate Core and Unrestricted Electives (48-42)*</p>

\*Approximate Totals