

I. GENERAL EDUCATION CURRICULUM.....44
*CHE 1101, 1110, 1102, 1120, and MAT 1110 will fulfill General Education requirements. Some other general education requirements may be double-counted in the major with departmental approval. Please see your advisor for information.***II. MAJOR REQUIREMENTS (Not including 15 s.h. already counted in I, above) 73-75**
2.0 major GPA is required for graduation. Major GPA calculation includes all courses in the major department, plus any other courses under II.**A. Fermentation Science (18 semester hours)**

FER 1000	_____ (3)	Principles of Fermentation Sciences
FER 2000	_____ (1)	Social Implications of Fermented Beverages
FER 3200	_____ (3)	Facility Design and Operation [WID] (Pre: RC 2001)
FER 4300	_____ (3)	Sensory Analysis of Wine and Beer [CAP] (Pre: FER 3200, 4100 or FER/CHE 4200, STT 2810)

Choose two of the following:

FER 3000	_____ (4)	Viticulture: Vine Physiology and Vineyard Establishment (Pre: BIO 1801)
FER 4100	_____ (4)	Wine Production and Analysis (Pre: CHE 2210 & 2211)
CHE/FER 4200	_____ (4)	Brewing Science and Analysis (Pre: CHE 2210 & 2211)

B. Chemistry (19 semester hours)

CHE 1101/1110	_____ (4)	Introductory Chemistry I & Introductory Chemistry I Lab
CHE 1102/1120	_____ (4)	Introductory Chemistry II & Introductory Chemistry II Lab (Pre: CHE 1101 & 1110)
CHE 2101	_____ (3)	Fundamentals of Organic Chemistry (Pre: CHE 1102 & 1120; Co: CHE 2102)
CHE 2102	_____ (1)	Fundamentals of Organic Chemistry Lab (Pre: CHE 1102 & 1120; Co: 2101)
CHE 2210	_____ (3)	Quantitative Analysis (Pre: CHE 1102 & 1120; Co: CHE 2211)
CHE 2211	_____ (1)	Quantitative Analysis Lab (Co: CHE 2210)
CHE 4580	_____ (3)	Biochemistry I (Pre: CHE 2101 or 2202)

C. Biology (11 semester hours)

BIO 1801	_____ (4)	Biological Concepts I (Co: CHE 1101)
BIO 2600	_____ (3)	Cell Biology (Pre: BIO 1801, CHE 1102)
BIO 3308	_____ (4)	Microbiology (Pre: CHE 1102 & 1120; BIO 1801; 2400/2600/2700)

D. Mathematics and Economics (10 semester hours)

MAT 1110	_____ (4)	Calculus with Analytic Geometry I (Pre: MAT 1025 w/min grade of C-)
STT 2810	_____ (3)	Introduction to Statistics (Pre: MAT 1010)
ECO 2030	_____ (3)	Principles of Microeconomics (may be used in Gen Ed depending on choices)

E. Focus area courses (12 - 14 semester hours)

NUT 1202	_____ (3)	Basic Food Science	AND	NUT 3210	_____ (3)	Beverage Management
----------	-----------	--------------------	------------	----------	-----------	---------------------

Choose two of the following:

SD 3100	_____ (3)	Principles of Agroecology	S D 3150	_____ (4)	Soil & Soil Fertility Management
SD 4200	_____ (4)	Ecologically-Based Pest Mgmt (Pre: SD 3100)	TEC 3605	_____ (3)	Sustainable Resrcrce Mgmt (Pre: TEC 2029)
TEC 3606	_____ (3)	Sust Water & Wastewater Tech (Pre: TEC 2029)	TEC 4700	_____ (3)	Biofuels Tech (Pre: TEC 3638; Sr. stndg)

F. Business courses (15 semester hours)

BUS 1050	_____ (3)	Introduction to Business	ACC 1050	_____ (3)	Survey of Accounting
ENG 3700	_____ (3)	Technical Writing [WID-ENG] (Pre: ENG 2001, 3090)	MKT 3050	_____ (3)	Principles of Marketing (Pre: ECO 2030; 57 earned hours)

Choose one of the following:

HOS 2000	_____ (3)	Survey of the Hospitality & Tourism Industry	MGT 3010	_____ (3)	Survey of Management (Pre: Jr standing)
ENT 3060	_____ (3)	Opportunity & Entrepreneurship (Pre: Jr standing)			

III. MINOR (optional) Students are encouraged to pursue a minor in one of the following areas: Chemistry, Biology, Marketing, or Entrepreneurship.**IV. ELECTIVES (taken to total 122 hours for the degree)3-5**
2 semester hours of free electives must be outside the major discipline. 122*Electives recommended by department:*

MGT 3170 (3) Creativity & Design (Pre: MGT 3060), ENT 3190 (3) Int'l Entrepreneurship (Pre: ENT 3060), ENT 4650 (3) Venture Creation (Pre: FIN 3680; ENT 3060; MKT 3050; "C" in WID), CHE 2526 (1) Chemical Safety (Pre: 1101/1110), HOS 3700 (3) Hospitality Management Operations I (Pre: HOS 2000), HOS 4040 (3) Destination Management (Pre: WID w/min grade C)