I. GENERAL EDUCATION CURRICULUM

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)

A. Fermentation Science (24-27 semester hours)
   - FER 1000 (3) Principles of Fermentation Sciences
   - FER 2000 (1) Social Implications of Fermented Beverages
   - FER 2100 (2) Reading & Writing in Fermentation Sciences
   - FER 3200 (3) Facility Design & Operation [WID] (Pre: RC 2001)
   - FER 4300 (3) Sensory Analysis of Wine & Beer [CAP] (Pre: FER 4100 or FER/CHE 4200, STT 2810)

   Choose four of the following:
   - FER 3000 (4) Viticulture: Vine Physiology and Vineyard Establishment (Pre: BIO 1801)
   - FER 4140 (3) Principles of Wine Production (Pre: CHE 1102 w/min grade C-; 2101/2102 or 2202/2204)
   - FER 4150 (3) Winery Operations & Analysis (Pre: BIO 3308; CHE 2210/2211; FER 4140)
   - CHE/FER 4240 (3) Principles of Brewing Science (Pre: CHE 1102 w/min grade C-; 2101/2102 or 2202/2204)
   - CHE/FER 4250 (3) Brewing Production & Analysis (Pre: BIO 3308; CHE 2210/2211; CHE/FER 4240)

B. Chemistry (19 semester hours) (*Grade of C- or higher required)
   - CHE 1101/1110 (4) Intro Chemistry I & Lab (Pre: MAT 1020 or higher)
   - CHE 1102 (4) Intro Chemistry II & Lab (Pre: CHE 1101 & 1110; MAT 1020)
   - CHE 2101/2102 (4) Fundamentals of Organic Chemistry & Lab (Pre: CHE 1102 & 1120)
   - CHE 2210/2211 (4) Quantitative Analysis (Pre: CHE 1102 & 1120)
   - CHE 4580 (3) Biochemistry I (Pre: BIO 1801; CHE 2101 or 2202 w/min grade C; Sr. stdg)

C. Biology (11 semester hours)
   - BIO 1801 (4) Biological Concepts I (Co: CHE 1101)
   - BIO 3308 (4) Microbiology (Pre: CHE 1102 & 1120; BIO 1801; 2400/2600/2700)
   - BIO 3800 (4) Molecular Biology (Pre: CHE 1102 & 1120; 2400/2600/2700)
   - BIO 4555 (4) Plant Physiology (Pre: BIO 1801; CHE 1102/1120; Sr. stdg)
   - BIO 4564 (4) Microscopy (Pre: BIO 1801; Sr. stdg)
   - BIO 3100 (3) Principles of Microeconomics
   - STT 3850 (4) Statistical Data Analysis I (Pre: MAT 1110)

D. Mathematics and Economics (11 semester hours)
   - ECO 2030 (3) Principles of Microeconomics
   - MAT 1110 (4) Calc with Analytic Geom I (Pre: MAT 1025 w/min grade of C-)

E. Focus area courses (9-11 semester hours)
   - NUT 1202 (3) Basic Food Science
   - Choose two of the following:
     - BIO 2400 (3) Genetics (Pre: BIO 1801)
     - BIO 3800 (4) Molecular Biology (Pre: BIO 1801; 1 sem org chem; RC 2001)
     - BIO 4555 (4) Plant Physiology (Pre: BIO 1801; CHE 1102/1120; Sr. stdg)
     - BIO 4564 (4) Microscopy (Pre: BIO 1801; Sr. stdg)
     - FER 3100 (3) Biofuels & Bioprocessing (Pre: BIO 1801; CHE 1101/1110)
     - FER 4400 (3) Distillation Technology (Pre: FER 3100, 4140, or 4240)
     - FER 3530-49 (1-3) Selected Topics

F. Business courses (12 semester hours)
   - ACC 1050 (3) Survey of Accounting
   - BUS 1050 (3) Introduction to Business
   - MKT 3050 (3) Principles of Marketing (Pre: ECO 2030; 54 earned hrs)
   - Choose one of the following:
     - HOS 2000 (3) Survey of the Hospitality & Tourism Industry
     - ENT 3060 (3) Opportunity & Entrepreneurship (Pre: 54 earned hours)

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)

2 semester hours of free electives must be outside the major discipline.