Fermentation Science

The Bachelor of Science (B.S.) in Fermentation Science degree prepares students for careers in fermentation-related industries and provides graduates with the requisite background to pursue advanced studies in fermentation-related fields, including but not limited to alcoholic beverage production, food fermentation and industrial fermentation. The program provides interdisciplinary training drawing from the Fermentation Science Institute and various schools across campus. Fermentation science involves basic and applied science in several core scientific areas, including chemistry, microbiology, food science, as well as areas of the agricultural sciences. Pilot facilities located in the Fermentation Science Institute provide hands-on experience in research and development and production.

Bachelor of Science (B.S.) in Fermentation Science Degree Requirements

<table>
<thead>
<tr>
<th>Degree Requirements</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>University Core Curriculum Requirements</td>
<td>39</td>
</tr>
<tr>
<td>Foundational Skills</td>
<td>13</td>
</tr>
<tr>
<td>CMST 101</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 101, ENGL 102</td>
<td>6</td>
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<tr>
<td>MATH 282</td>
<td>3</td>
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<tr>
<td>UNIV 101</td>
<td>1</td>
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<tr>
<td>Disciplinary Skills</td>
<td>23</td>
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<tr>
<td>Fine Arts</td>
<td>3</td>
</tr>
<tr>
<td>HND 101</td>
<td>2</td>
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<tr>
<td>Humanities</td>
<td>6</td>
</tr>
<tr>
<td>CHEM 200</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 211 (4)</td>
<td>3</td>
</tr>
<tr>
<td>Social Science</td>
<td>6</td>
</tr>
<tr>
<td>Integrative Studies (Multicultural/Diversity)</td>
<td>3</td>
</tr>
<tr>
<td>Requirements for Major</td>
<td>(2) + 36</td>
</tr>
<tr>
<td>FERM 100, FERM 101, FERM 390, FERM 450, FERM 451, FERM 462, FERM 463, FERM 480, FERM 481, FERM 482, FERM 491, HND 101 (2), HND 356</td>
<td>(2) + 26</td>
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<tr>
<td>FERM Electives</td>
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</table>
### Degree Requirements

<table>
<thead>
<tr>
<th>Requirements in Science</th>
<th>Credit Hours</th>
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<tbody>
<tr>
<td>BIOL 211 (3), BIOL 212, CHEM 200 (3), CHEM 201, CHEM 202, CHEM 210, CHEM 211, CHEM 212, CHEM 330, CHEM 339 or CHEM 340, CHEM 341, MATH 150, MATH 282 (3), MICR 301, PHYS 203A, PHYS 203B, PHYS 253A, PHYS 253B</td>
<td>(9) + 38</td>
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<thead>
<tr>
<th>Requirements in Hospitality and Business</th>
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<tbody>
<tr>
<td>Choose from ECON 240, ECON 350, HTEM 202, HTEM 206, HTEM 335</td>
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<table>
<thead>
<tr>
<th>General Electives</th>
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</table>

| Total | 120 |

### Technology Fee

The College of Agricultural, Life, and Physical Sciences assesses undergraduate majors a technology fee of $4.58 per credit hour up to 12 credit hours. The fee is charged Fall and Spring semester.

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Last updated: 03/04/2022