

Recommended Course Sequence
 Bachelor of Science - Fermentation Science (0299)

| Semester 1 | Semester 2 | Semester 3 | Semester 4 | Semester 5 | Semester 6 | Semester 7 | Semester 8 |
|--|---|---|--|---|---|---|---|
| CHEM 115 Chemistry in the Kitchen (3 Credits) | ENGL 101 College Writing Skills (3 Credits) | ENGL 102 Research Writing (3 Credits) | CHEM 331 Organic Chemistry II (4 Credits) | CHEM 341 Biochemistry (4 Credits) | CHEM 450 Instrumental Analysis (5 Credits) | CHEM 530 Physical Chemistry I (4 Credits) | CHEM 425 Fermentation Chemistry (4 Credits) |
| CHEM 240 Principles of Chemistry I (4 Credits) | CHEM 241 Principles of Chemistry II (4 Credits) | BIOL 305 Cell & Molecular Biology (4 Credits) | CHEM 280 Laboratory Safety (1 Credit) | PHYS 201 Physics I (4 Credits) | BIOL 330 Fermentation Microbiology (3 Credits) | General Education Course (3 Credits) | Free Elective (3 Credits) |
| BIOL 150 Principles of Biology (4 Credits) | CHEM 216 Intro to Fermented Foods Chem (3 Credits) | CHEM 330 Organic Chemistry I (4 Credits) | CHEM 320 Fermentation Analysis (4 Credits) | BIOL 308 Microbiology (4 Credits) | PHYS 202 Physics II (4 Credits) | General Education Course (3 Credits) | Free Elective (3 Credits) |
| MATH 211 Calculus I (4 Credits) | MATH 212 Calculus II (4 Credits) | General Education Course (3 Credits) | ECON 220 Principles of Microeconomics (3 Credits) | Free Elective (3 Credits) | General Education Course (3 Credits) | Free Elective (3 Credits) | Free Elective (3 Credits) |
| General Education Course (3 Credits) | General Education Course (3 Credits) | | General Education Course (3 Credits) | | | | |

General Education Requirements
 Major Foundation Requirements

Required Supporting Courses
 Major Courses

Free Electives
 Effective Fall 2018