

FOOD SCIENCE FERMENTATION SCIENCE

2020/2021 Four-Year Plan

This document is for planning purposes only. For official degree information, refer to Degree Audit and speak with your advisor.

YEAR 1 • FALL	FS 113 Introduction to Vines and Wines	3	YEAR 1 • SPRING	MATH 160 or 170 Survey of Calculus or Analytical Geometry (Test Scores/MATH 143)	4
	COMM 101 Public Speaking	2		ENGL 102 College Writing and Rhetoric (Test Scores/ENGL 101)	3
	ELECTIVE Social Science/Humanities	3		ELECTIVE General Education	3
	ENGL 101 Introduction to College Writing (Test Scores, ENGL 109)	3		CHEM 111/111L Principles of Chemistry I (Test Scores/MATH 143,/CHEM 101)	4
	MATH 143 Pre-Calculus (Test Scores/MATH 108)	3			
	ELECTIVE General Education	3			
	TOTAL CREDITS	17		TOTAL CREDITS	14
YEAR 2 • FALL	STAT 251 Statistical Methods (MATH 143, 160, or 170)	3	YEAR 2 • SPRING	PHYS 111/111L General Physics I & Lab (MATH 143)	4
	BIOL 115/115L Cells & Evolution of Life & Lab (CHEM 111)	4		MKTG 321 Marketing	3
	ELECTIVE General Education	3		CHEM 275/276 or CHEM 277/278 Carbon Compounds or Organic Chemistry I (CHEM 112)	4
	CHEM 112/112L Principles of Chemistry II (CHEM 111)	5		FS 220* (S) Food Safety & Quality	3
				ENGL 317 Technical Writing (ENGL 102; Sophomore)	3
	TOTAL CREDITS	15		TOTAL CREDITS	17
YEAR 3 • FALL	FS 303/302* Food Processing/Lab (FS 110, 220, MATH 160 or 170, STAT 251)	4	YEAR 3 • SPRING	FS 422*/423* Sensory Evaluation of Food & Wine (FS 110 or 113, STAT 251)	4
	BIOL 250/255 (F) General Microbiology & Lab (CHEM 111)	5		FS 432/433* (S) Food Engineering/Lab (FS 302/303, PHYS 111)	4
	BIOL 300 (F) or 380 (F) Survey of Biochemistry or Intro to Biochemistry I (CHEM 111; CHEM 277)	3-4		PHIL 103 or 351 Ethics or Philosophy of Science (351: 3 credits PHIL or Natural Science)	3
	FS 301 Food Mycology (Check with Instructor)	3		FS 418* Oral Seminar in Food Science (FS 110 or 220, Junior)	1
				FS 304 (S) Cereal Chemistry & Processing (CHEM 275/276)	3
	TOTAL CREDITS	16-17		TOTAL CREDITS	15
YEAR 4 • FALL	FS 460*/461* Food Chemistry/Lab (CHEM 275/276 or CHEM 277/278, BIOL 300 or 380)	4	YEAR 4 • SPRING	FS 489 Food Product Development (FS 302/303, 416, 460, Senior)	3
	FS 498 Internship (Permission)	2		FS 401 Industrial Fermentations (BIOL 250, 300)	3
	ELECTIVE Food Science FS 429/430 Dairy Food Processing/Lab Recommended	3		ELECTIVE General Education	3
	FS 465/466 Wine Microbiology & Processing (BIOL 250, 300)	4		ELECTIVE Food Science	3
	FS 416/417 Food Microbiology/Lab (BIOL 250/255)	5		FS 402 Ciders & Other Fermented Foods (FS 304, 465)	3
	TOTAL CREDITS	18		TOTAL CREDITS	15

COURSE # Course Name (Prerequisites, Co-Requisites)

*Course tentatively taught on WSU campus

F = FALL, S = SPRING