

FOOD SCIENCE FERMENTATION SCIENCE

2021/2022 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 Calculus I (Test Scores/MATH 143)	4
	COMM 101 Oral Communication	2		ENGL 102 College Writing and Rhetoric (Test Scores/ENGL 101)	3
	FS 110 Introduction to Food Science	3		ELECTIVE Humanities and American Diversity	3
	ENGL 101 Introduction to College Writing	3		CHEM 111/111L General Chemistry I (Test Scores/MATH 143,/CHEM 101)	4
	MATH 143, 160, or 170 Math Core	3-4			
	TOTAL CREDITS	14-15		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 Social Science and International	3		CHEM 277/278 Organic Chemistry I (CHEM 112)	4
	CHEM 112/112L General Chemistry II (CHEM 111)	5		FS 220 Food Safety & Quality	3
				ENGL 317 Technical Writing (ENGL 102; Sophomore)	3
	TOTAL CREDITS	15		TOTAL CREDITS	17
YEAR 3 • FALL	FS 302/303 Food Processing/Lab (FS 110, 220, MATH 160 or 170, STAT 251)	4	YEAR 3 • SPRING	FS 350 Instrumental & Sensory Analysis of Food	5
	BIOL 250/255 General Microbiology & Lab (CHEM 111)	5		FS 432/433 Food Engineering/Lab (FS 302/303, PHYS 111)	4
	BIOL 300 or 380 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 Cereal Chemistry & Processing (CHEM 275/276)	3
	TOTAL CREDITS	15-16		TOTAL CREDITS	16
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	4		ELECTIVE Social Science	3
	FS 465/466 Wine Microbiology & Processing (BIOL 250, 300)	4		ELECTIVE American Diversity or International	3
	FS 416/417 Food Microbiology/Lab (BIOL 250/255)	5		FS 402 Ciders & Other Fermented Foods (FS 304, 465)	3
			FS 464 or PHIL 103 or 351 Food Toxicology or Ethics or Philosophy of Science	3	
	TOTAL CREDITS	19		TOTAL CREDITS	18

COURSE # Course Name (Prerequisites, Co-Requisites)



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FERMENTATION SCIENCE

Learn to create new, safer and better-quality foods as you study chemistry, biology, microbiology and engineering. Gain hands-on experience through labs and internships working with a variety of fermented foods, such as cheese, bread, yogurt, cider, beer and wine.

Career Options

- Quality Control Systems Manager
- Food Scientist
- Research and Development Scientist
- Quality Assurance Supervisor
- Brewer
- Production Manager
- Winemaker
- Yeast and Fermentation Scientist
- Food Product Developer



Fast Facts

- Many of your courses will be held at Washington State University, just 8 miles from Moscow, giving you access to facilities and faculty experts at two renowned research universities.
- Ranked as a top 10 best bachelor's in food science and nutrition program.
- Develop a new food product and enter it in national competitions.
- Join the Food Science Club, Food Product Development Team or Dairy Products Evaluation Team to network with potential employers.
- Participate in an undergraduate research project to expand your knowledge beyond class.



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