

## FERMENTATION CHEMISTRY MAJOR - B.A.

### Business Administration Minor

#### First Year

<u>Fall</u>		<u>Credits</u>	<u>Spring</u>		<u>Credits</u>
BIOL 111	Molec, Cells, Anim./Lab	4	CHEM 122	General Chemistry II/Lab	4
CHEM 121	General Chemistry I/Lab	4	CORE 104	Spring Comm. Enrich., <u>G.E.</u>	0
CHEM 192	Freshman Chem. Seminar	0	CORE 113	First Year Seminar, <u>G.E.</u>	3
CORE 103	Fall Comm. Enrich., <u>G.E.</u>	0	FTAE 105	Francis & Glob. Iss., <u>G.E.</u>	3
MATH 121	Calculus I	3	MATH 122	Calculus II	3
Soc Sci 1 <sup>st</sup>	Social Science (1 of 3), <u>G.E.</u>	3	PHYS 121	General Physics I/Lab	4
WRIT 102	Research Writing, <u>G.E.</u>	3			17
		<u>17</u>			

#### Second Year

<u>Fall</u>			<u>Spring</u>		
ACCT 101	Financial Accounting	3	ACCT 102	Managerial Accounting	3
CHEM 207	Fermentation Chemistry/Lab	4	CHEM 222	Organic Chemistry II/Lab	4
CHEM 221	Organic Chemistry I/Lab	4	CHEM 251	Quantitative Analysis/Lab	3
LIT XXX	Literature, <u>G.E.</u>	3	CHEM 292	Sophomore Chem. Seminar	0
PHYS 122	General Physics II/Lab	4	FERM 301	Intro. Food Fermentation/Lab	4
		<u>18</u>	PHIL 205	Reason and Response., <u>G.E.</u>	3
					17

#### Third Year

<u>Fall</u>			<u>Spring</u>		
BCHM 405	Biochemistry I/Lab	4	BCHM 302	Physical Inorg. Chem/Lab	4
BIOL 302	General Microbiology/Lab	4	CHEM 392	Junior Chem. Seminar	0
EXAM 301	Writing Comp. Exam, <u>G.E.</u>	0	FERM 401	Adv. Food Fermentation/Lab	4
HIST XXX	History, <u>G.E.</u>	3	FNAR XXX	Fine Arts, <u>G.E.</u>	3
MATH 215	Intro to Statistics	3	MGMT 101	Principles of Management	3
Soc Sci 2 <sup>nd</sup>	Social Science (2 of 3), <u>G.E.</u>	3	PHIL/FTAE	Ethics Course, <u>G.E.</u>	3
		<u>17</u>			17

#### Fourth Year (Completed in France)

<u>Fall</u>			<u>Spring</u>		
FERM 398/399	Internship	3	CHEM 457	Chemistry in Society	3
LANG XXX	Language, <u>G.E.</u>	3	FERM 410	Design & Opera. of Facilities	3
MGMT 201	Human Res. Management	3	MIS 102	Management Inform. Sys.	3
FERM XXX	Fermentation Elective	3	FERM XXX	Fermentation Elec	3
MKTG 101	Marketing	3	Soc Sci 3 <sup>rd</sup>	Social Science (3 of 3), <u>G.E.</u>	3
		<u>15</u>			16

General Education: GE Sciences is expected to be completed via one of the upper-level science courses.  
GE Diversity is expected to be completed via MGMT 201.  
CHEM 457 serves as the Keystone Seminar.

#### **Fermentation electives: 6 or more credits must be taken from the following:**

FERM 295	Sel. Intro. Topics in Ferm.	3	FERM 302	Introduction to Brewing	3
FERM 303	Introduction to Enology	3	FERM 402	Advanced Brewing	3
FERM 403	Advanced Enology	3	FERM 495	Sel. Topics in Fermentation	3
FERM 420	Biofuels	3			

**Note: Sequence of courses may be altered with advisor's approval.**