

FERMENTATION (FRMT) MINOR

Code	Title	Credits
Required Minor Courses		
FST 2424	Introduction to Food and Beverage Fermentation	3
FST 3604	Food Microbiology	4
FST 4104	Applied Brewing Science and Engineering	3
Subtotal		10
Restricted Electives		
BCHM 2024	Concepts of Biochemistry	9
or BCHM 3114 Biochemistry for Biotechnology and the Life Sciences		
or BCHM 4114 General Biochemistry		
BIOL 4634	Microbial Physiology	9
BSE 3524	Unit Operations in Biological Systems Engineering	
BSE 3534	Bioprocess Engineering	
BSE 4604	Food Process Engineering	
FST 3114	Wines and Vines	
FST 3124	Brewing Science and Technology	
FST 4544	Distillation and Fermentation Analysis	
Subtotal		
Total Credits		

Graduation Requirements

1. Students must complete 19 hours to complete the minor.
2. Students must have a 2.0 gpa in all minor courses.
3. Course prerequisites are listed on the checksheet. There are no hidden prerequisites for this minor.