

# FERMENTATION SCIENCE MINOR

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## Minor Code: 141

Code	Title	Credits
<b>Required Core</b>		
FST 251	INTRODUCTION TO WINES, BEERS, AND SPIRITS	3
MB 302	GENERAL MICROBIOLOGY	3
MB 303	GENERAL MICROBIOLOGY LABORATORY	2
BB 314	CELL AND MOLECULAR BIOLOGY	4
or BB 350	ELEMENTARY BIOCHEMISTRY	
<b>Electives</b>		
Select 15 credits of the following:		15
BIOE 457	BIOREACTORS	
FST 360	FOOD SAFETY AND SANITATION	
FST 460	CHEMISTRY AND BIOCHEMISTRY OF BEER	
FST 466	WINE PRODUCTION PRINCIPLES	
FST 467	PRODUCTION AND ANALYSIS OF WINE	
FST 479	FERMENTATION MICROBIOLOGY	
FST 480	TOPICS IN FERMENTATION (take 1–2 credits per class for up to 4 credits)	
MB 440	FOOD MICROBIOLOGY	
MB 441	FOOD MICROBIOLOGY LABORATORY	
Total Credits		27

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