

# FERMENTATION SCIENCE, UNIVERSITY CERTIFICATE

## Program Requirements

CIP Code: 40.0501

Code	Title	Hours
<b>Certificate Requirements</b>		
<i>Core Courses</i> <sup>1</sup>		
FMT 140	Introduction to Fermentation	4
FMT 343	Fermentation Microbiology	3
FMT 344	Chemical Analysis & Quality Control	4
FMT 345	Sensory Analysis	2
<i>Electives</i>		
Choose from 11 hours of the following: <sup>1,2</sup>		11
CHE 349	Applied Learning in Chemistry <sup>2</sup>	
or FMT 349 Applied Learning in Fermentation Science		
FMT 349	Applied Learning in Fermentation Science (A-N) <sup>2</sup>	
FMT 495	Fermentation Research (A-B) <sup>2</sup>	
FMT 501A	Special Topics in Fermentation:___	
FMT 501B	Special Topics in Fermentation:___	
FMT 501C	Special Topics in Fermentation:___	
FMT 501D	Special Topics in Fermentation:___	
FMT 549	Fermentation Project Lab	
BIO 111	Cell and Molecular Biology	
AGR 130	Plant Science	
AGR 131	Plant Science Laboratory	
AGR 430	Field Crop Production	
EHS 280	One Health: Global Environmental Public Health	
EHS 380	Food Security and Sanitation	
OSH 110	Introduction to Safety Studies	
Or Department approved courses		
Choose from one of the following:		
CHE 101 & 101L	Introductory Chemistry and Introductory Chemistry Lab	
CHE 111 & 111L	General Chemistry and General Chemistry Lab I	
<b>Total Hours</b>		<b>24</b>

1

See Course Descriptions for prerequisite and corequisite requirements.

2

If CHE 349 Applied Learning in Chemistry or FMT 349 Applied Learning in Fermentation Science, FMT 349 Applied Learning in Fermentation Science (A-N) and/or FMT 495 Fermentation Research is taken, only three hours can be applied to the certificate.