

FERMENTATION SCIENCE - AAS

Offered at: Madisonville Community College

Program Plan Number: 1205997100

Progression through the Fermentation Science program is contingent upon achieving a grade of "C" or better in each FRM course and a cumulative grade point average of 2.0 or higher.

Course	Title	Credits
General Education		
BIO 114	Biology I	3
BIO 115	Biology Laboratory I	1
CHE 140	Introductory General Chemistry	3
CHE 145	Introductory General Chemistry Laboratory	1
CHE 150	Introduction to Organic and Biological Chemistry	3
CHE 155	Introduction to Organic and Biological Chemistry Laboratory	1
ENG 101	Writing I	3
HIS 107	Western Culture: Science and Technology II	3
MAT 150	College Algebra	3
PHY 151	Introductory Physics I	3
PHY 161	Introductory Physics I Laboratory	1
Social & Behavioral Sciences		3
Subtotal		28
Technical Courses		
CIT 105	Introduction to Computers	3
FRM 120	Brewery Facilities and Operational Management	4
AIT 2002	Quality Control and SPC	2
BAS 170	Entrepreneurship	3
CUL 125	Sanitation and Safety	2
COED 198	Practicum	3
FRM 100	Fundamentals of Fermentation	1
FRM 110	Principles of Fermentation Science	3
FRM 130	Sensory Analysis	3
FRM 140	Materials Evaluation	3
FRM 150	Recipe Formulation	3
FRM 160	Beverage Packaging	2
Subtotal		32
Total Credits		60