

## Nutrition and Food Science (NFSC) - Fermentation Science (01131)

### Four Year Academic Plan

Year 1	Fall		Spring			
		Credit	Grade		Credit	Grade
Benchmark Requirements completed by 2 semesters	MATH120 (MA/AR)	3	_____	PLSC110/112	3	_____
CHEM231/2	PLSC130 (HS/IS)	3	_____	History/Social Science (HS)	3	_____
BSCI170/171	CHEM131/132 (NL)	4	_____	CHEM231/232 (NS)	4	_____
	ENGL101 (AW)	3	_____	BSCI170/171	4	_____
	INAG110 (OC)	3	_____			
	<b>TOTAL</b>	<b>16</b>		<b>TOTAL</b>	<b>14</b>	
<b>Year 2</b>						
Benchmark Requirements completed by 4 semesters	NFSC112	3	_____	CHEM271/272	4	_____
CHEM271/2	CHEM241/242	4	_____	SP (non-major)	3	_____
BSCI223	BSCI223 (IS)	4	_____	Humanities (HU)	3	_____
	Humanities (HU)	3	_____	Elective	3	_____
				NFSC2XX <sup>1</sup>	3	_____
	<b>TOTAL</b>	<b>14</b>		<b>TOTAL</b>	<b>16</b>	
<b>Year 3</b>						
BCHM463 at least two of NFSC421,423,430,431 and AGST3XX	BCHM463	3	_____	AGST3XX <sup>3</sup>	4	_____
	ENGL39X (PW)	3	_____	NFSC431	4	_____
	AGST3XX <sup>2</sup>	4	_____	NFSC430	3	_____
	Understanding Plural Societies (UP)	3	_____	NFSC4XX <sup>4</sup>	3	_____
	Societies (UP) or Cultural Competency (CC)	3	_____	Elective	2	_____
	<b>TOTAL</b>	<b>16</b>		<b>TOTAL</b>	<b>16</b>	
<b>Year 4</b>						
Major Requirements	NFSC4XX <sup>5</sup>	4	_____	NFSC412	4	_____
	NFSC4XX <sup>6</sup>	3	_____	NFSC386	4	_____
	NFSC421	3	_____	NFSC398	1	_____
	NFSC423 (SP)	3	_____	Elective	3	_____
				Elective	3	_____
	<b>TOTAL</b>	<b>13</b>		<b>TOTAL</b>	<b>15</b>	

<sup>1</sup> NFSC2XX: Fermented Food, Feed, and Pharmaceuticals. <sup>2</sup> AGST3XX: Viticulture and Enology. <sup>3</sup> AGST3XX: Brewing and Distilling. <sup>4</sup> NFSC4XX: Cheese and Fermented Dairy Products. <sup>5</sup> NFSC4XX: Fermentation Science Laboratory. <sup>6</sup> NFSC4xx: Sensory Analysis Lab.

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General Education Requirements <small>(Grade of (C-) or higher is required in major-required courses)</small>				Major Requirements <small>(Grade of (C-) or higher is required)</small>		
Fundamental Studies				Requirements	Credits	Grade
<i>Requirements: 15 credits</i>	Course	Credits	Grade	Benchmark 1 Requirements		
Academic Writing AW	ENGL101	3		CHEM231/232	4	
Professional Writing PW	ENGL39X	3		BSCI170/171	4	
Oral Comm. OC	INAG110	3				
Math MA						
Analytic Reasoning AR	MATH120	3				
Distributive Studies				Benchmark 2 Requirements		
<i>Requirements: 25 credits</i>	Course	Credits	Grade			
Natural Sciences Lab NL	CHEM131/2	4		CHEM271/272	4	
Natural Sciences NS	NFSC112	3		BSCI223	4	
History/Social Sciences HS	PLSC130	3				
History/Social Sciences HS		3				
Humanities HU		3				
Humanities HU		3				
Scholarship in Practice SP	NFSC423	3		Major Requirements		
Scholarship in Practice SP (non-major)		3		MATH120	3	
				CHEM131/2, 231/2, 241/2, 271/2	16	
				BSCI170/171, 223	8	
				PLSC130	3	
I-Series Normally double counted with Distributive Studies						
<i>Requirements: 6 credits</i>	Course	Credits	Grade	PLSC110 or 112	3	
I-Series IS	PLSC130	3		BCHM463	3	
I-Series IS	BSCI223	3				
Diversity (overlap permitted with Distributive Studies and/or I-series)				NFSC112, 386, 398, 412, 421, 423, 430, 431, 2XX, 4XX, 4XX, 4XX	39	
<i>Requirements: 4-6 credits</i>	Course	Credits	Grade	AGST3XX, 3XX	8	
Understanding Plural Soc. UP		3 or 6				
Understanding Plural Soc. UP or Cultural Competence CC		0 to 3				
Experiential Learning- optional (overlap permitted with other requirements/courses)				Major Supporting Sequence ( 6 credits)		
<i>Requirements: 0-3 credits</i>	Course	Credits	Grade	MATH120	3	
Experiential Learning	NFSC386	4		BCHM463	3	

**Students must earn a minimum of 120 credits to complete a degree.**

### Requirements for Graduation:

- At least 30 credits must be earned at UMD
- 15 of the final 30 credits must be earned at the 300-400 level
- 12 upper-level major credits must be earned at UMD

Note: Students with MATH120 eligibility do not need to take MATH113.  
NFSC4XXs are upper level Fermentation Science courses.