

Brewing Science Option

Restricted Electives (15 units) (One letter graded course may be taken Pass/No Pass)

#	Course Title	Prerequisites	Units	Quarter
<i>Food Science & Technology (FST)</i>				
3	Introduction To Brewing and Beer		3	F,W
47	Food Pruduct Development Field Study		1	S
99	Special Study for Undergraduates		1-5	
107	Food Sensory Science (127 for depth)	PLS 120, or FST 117	4	F
123L	Enzymology Lab	BIS 103 FST 103 (con)	2	S
128	Food Toxicology	BIS 102, BIS 103	3	S
192	Internship for Advanced UG	consent of instructor	1-3	All
198	Directed Group Study		1-4	All
199	Special Study for Advanced Undergrads		1-5	All
<i>Agricultural and Resource Economics (ARE)</i>				
18	Business Law		4	All
112	Fundamentals of Business Organization		4	All
<i>Chemistry (CHE)</i>				
107A	Physical Chemistry for Life Sciences	CHE 2C, MAT 16C, 1 yr. College PHY	3	S, SS
107B	Physical Chemistry for Life Sciences	CHE 107A	3	W, SS
108	Physical Chemistry of Macromolecules	CHE 107B or 110C	3	S
<i>Communication (CMN)</i>				
3	Interpersonal Communication Competence		4	All
<i>Economics (ECN)</i>				
1B	Principles of Macroeconomics		4	All
<i>Population Health and Reproduction (PHR)</i>				
450	HACPP and Risk Assessment in Pre and Post Harvest Food Safety		3	W