

**Coursework for a minor in Beer, Wine, and Food Fermentation**

Fermentation is a biological process that requires baseline knowledge of microbiology and chemistry. Additionally to be successful as a brewer, a student will need a background in marketing and sales. The minor consists of three, four hour biology courses and two, three hours courses with our partners in Kinesiology. Students must be 21 to finish the Fermentation minor.

**Students should check the prerequisite requirements for each course they plan to take.**

**Some courses require prerequisite courses.**

**Students must have a GPA of 2.00 or greater in the minor.**

**Contact Person: Dr. Clark Danderson, Department of Biology and Environmental Science, College of Sciences**

**Two prerequisite courses are required before you begin the fermentation minor.**

**Grade**

BIOL 1010/1011, BIOL 1017/1018 , or BIOL 1000/1001 (can be used as Core)

BIOL 2010/2011 or BIOL 3010/3011 Fundamentals of Microbiology (core) or Microbiology

**Course**

**Grade**

BIOL 4050/4051 or 4053 Industrial Microbiology (Fall, odd years)

BIOL 4040/4041 Beer, Wine, and Food Fermentation

BIOL 4924 Beer or Wine making internship

PHED 4370 Sports Sales and Promotion (Spring, online)

PHED 4330 Sports Marketing (Fall)

PHED 4360 Sports Finance (Spring, online)

- Prerequisite courses completed?
- Course work completed from list?
- Minor GPA is 2.00 or better?