

## Restricted Electives for a Brewing Emphasis

<b>Brewing Science</b>		<b>Prerequisites</b>	<b>Units</b>	<b>Quarter</b>
	<b>Specific course requirements:</b>			
FST 102A	Malting and Brewing Science	(BIS 102, BIS 103) or BIS 105; Senior standing recommended	4	F
FST 102B	Practical Malting and Brewing	FST 102A; CHE 2C	4	W
FST 123	An Introduction to Enzymology	BIS 102 and 103; FST 123L (can be concurrent)	3	S
<b>Choose and Additional 7 units from these courses</b>				
FST 3	Introduction to Brewing and Beer		3	All
FST 109	Principles of Quality Assurance in Food Processing	STA 013 or STA 013Y	3	S
FST 115	Fermented Foods	BIS 103; MIC 102; or consent of instructor	4	S
FST 123L	An Introduction to Enzymology Lab	BIS 103; FST 123 required concurrently	2	S
FST 159	New Food Product Ideas	FST 050; BIS 002A; PHY 007A; PHY 007B; PHY 007C; CHE 002A; CHE 002B; CHE 002C	3	F
FST 160	Food Product Development	FST 050; FST 103; FST 104; FST 110	4	S
VEN 140	Distilled Beverage Technology	CHE 8B	3	S (Even years)

\*Additional classes may qualify as REs with approval

FST- Food Science and Technology

VEN- Viticulture and Enology