

FERMENTATION SCIENCE - ACADEMIC CERTIFICATE (AC)

Explore More About This Program: <https://cwi.edu/program/fermentation-science>

Certificate Plan

The course sequence listed below is strongly recommended in order to complete your program requirements. Please register for each semester as shown using the Student Planning tool in myCWI. Plans may be modified to fit the needs of part-time students by adding additional semesters. Consult your advisor for any questions regarding this course sequence plan.

First Year

		Credit Hours
Fall		
CHEM 101	Introduction to Chemistry	3
CHEM 101L	Introduction to Chemistry Lab	1
FERM 120	Introduction to Fermented Foods	3
MATH 147	College Algebra and Trigonometry	5
MMBS 111	Introductory Microbiology	3
MMBS 111L	Introductory Microbiology Lab	1
Total Semester Credit Hours		16
Spring		
AGRI 290	Agricultural Science Capstone	2
BUSA 201	Business Communication and Professionalism	3
CHEM 102	Essentials of Organic and Biochemistry	4
CHEM 102L	Essentials of Organic and Biochemistry Lab	1
FERM 110	Grapes and Hops: Specialty Crops	3
Total Semester Credit Hours		13
Minimum Credit Hours Required		29