

**College of Professional Studies** Craft Brewing & Pub Operations, B.S. Minor (not required)

Fall 2018 catalog year

First Year		Third Year		
Fall:	Written Communication (3)	Fall:	BVG 2015 (3) Beverage Fundamentals	
14 Credits	BIO 1080 (3) General Biology   <b>AND</b> BIO 1090 (1) General Biology Laboratory	17 Credits	BVG 2350 (3) Brewery Mechanics	
	MTH 1210 (4) Introduction to Statistics <b>OR</b> MTH 1110 (4) College Algebra for Calculus		RST 2550 (3) Food Preparation and Science	
	Oral Communication (3)		CHE 2100 (4) Intro to Organic and Biological Chemistry <b>AND</b> CHE 2150 (1) Intro to Organic and Biological Chemistry Laboratory	
			Elective (3)	
Spring:	GEG 1910 (3) Global Water Concerns	Spring:	BVG 3010 (3) Beers of the World	
16 Credits	Written Communication (3)	15 Credits	BVG 3350 (3) Brewery Operations	
	BIO 1081 (3) General Biology II <b>AND</b> BIO 1091 (1) General Biology Laboratory II		BVG 3750 (3) Alcohol Beverage Law	
	Historical (3) GD or MC recommended		RST 3600 (3) Cost Controls for Food & Beverage	
	Social and Behavioral Science I (3) (ECO 2010 Principles of Macroeconomics highly recommended)		Electives (3)	

Second Year					
Fall:	ACC 1010 (3) Fundamentals of Accounting				
14 Credits	CHE 1100 (4) Principles of Chemistry AND				
	CHE 1150 (1) Principles of Chemistry Laboratory				
	Arts & Humanities (3) GD or MC recommended				
	Elective (3)				
Spring:	RST 1550 (3) Food Fundamentals				
14 Credits	BIO 2400 (5) General Microbiology				
	PHI 3360 (3) Business Ethics				

Fourth Year					
Fall:	BVG 3220 (3) Beer and Food				
15 Credits	BVG 3683 (3) Beer and Spirits				
	BVG 4010 (3) Beer Styles and Service				
	BVG 4350 (3) Brewing Science				
	Electives (3)				
Spring:	BVG 3950 (3) Beverage Promotion				
15 Credits	BVG 4000 (3) Applied Brewing Operations				
	BVG 4220 (3) Brewing Fermentation				

Social and Behavioral Science II (3) (ECO 2020 Principles of Microeconomics highly recommended)

Electives (3) Must be Upper Division

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