

Minor (not required)

First Year			Third Year		
Fall:	Written Communication (3)		Fall:	ACC 3120 (3) Financial Leadership for Hospitality	
14 Credits	BIO 1080 (3) General Biology I AND		17 Credits	CHE 2100 (4) Intro to Organic and Biological Chemistry AND	
	BIO 1090 (1) General Biology Laboratory I			CHE 2150 (1) Intro to Organic and Biological Chemistry Lab	
	Quantitative Literacy (4)			BVG 3810 (3) Sensory Quality Analysis of Beer	
	Oral Communication (3)			BVG 3750 (3) Alcohol Beverage Law	
				General elective (3)	
Spring:	Written Communication (3)		Spring: 15 Credits	BVG 3010 (3) Beers of the World	
16 Credits	BIO 1081 (3) General Biology II AND			Arts & Humanities (3) (PHI 3360)	
	BIO 1091 (1) General Biology Laboratory II				
	Social & Behavioral Science (3) (ECO 2010)			Major Elective (3) See Catalog	
	Arts & Humanities (3) (ESSJ strongly recommended)			Major Elective (3) See Catalog	
	Historical (3)			General elective (3)	

Second Year		
Fall:	General elective/MC/GD (3)	
14 Credits	CHE 1100 (4) Principles of Chemistry AND	
	CHE 1150 (1) Principles of Chemistry Laboratory	
	BVG 2350 (3) Brewery Mechanics	
	Social & Behavioral Science (3) (ECO 2020)	
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Spring:	BIO 2400 (5) General Microbiology	
14 Credits	General elective/ESSJ/GD (3)	
	General elective/ESSJ/GD (3)	
	BVG 3350 (3) Brewery Operations	

Fourth Year		
Fall:	BVG 4010 (3) Beer Styles and Service	
15 Credits	BVG 4350 (3) Brewing Science	
	HLDR 4000 (3) Cost Control for Hospitality & Tourism	
	Major Elective (3) See Catalog	
	General elective (3)	
Spring:	BVG 4000 (3) Applied Brewing Operations	
15 Credits	BVG 4220 (3) Brewing Fermentation	
	BVG 4810 (3) Brewing Quality Analysis	
	General elective (3)	
	General elective (3)	