



# Cornell Institute of Food Science

## Bachelor of Science Program in Food Science

### *Enology/Viticulture Option*

**Curriculum  
Outline**

**Freshman Year**

<i>Fall Semester</i>	<i>Credits</i>	<i>Spring Semester</i>	<i>Credits</i>
FD SC 101 Sci & Tech of Foods	1	CHEM 257 Organic Chemistry	3
CHEM 206 General Chemistry	4	FD SC 104 Wines & Vines	3
MATH 111 Calculus	4	BIOG 110 Biological Principles	3
BIOG 109 Biological Principles	3	Freshman Writing Seminar	3
Freshman Writing Seminar	3	**Soc Sci or Humanities	3
	<b>(15)</b>		<b>(15)</b>

**Sophomore Year**

<i>Fall Semester</i>	<i>Credits</i>	<i>Spring Semester</i>	<i>Credits</i>
FD SC 200 Intro Food Science	3	FD SC 102 Contemp Perspectives of Fd Sci	1
BIOPL 241 Botany	3	FD SC 210 Food Analysis	3
PHYS 101 General Physics	4	BIOMI 290 General Microbiology Lec	3
COM 201 Oral Expression	3	BIOMI 291 General Microbiology Lab	2
**Soc Sci or Humanities	3	BIOPL 242 Plant Function and Growth	3
	<b>(16)</b>	**Soc Sci or Humanities	3
			<b>(15)</b>

**Junior Year**

<i>Fall Semester</i>	<i>Credits</i>	<i>Spring Semester</i>	<i>Credits</i>
FD SC 321 Food Engineering Principles	3	FD SC 417 Food Chemistry I	3
BIOBM 331 Prin Biochem, Proteins/Metab	3	FD SC 419 Food Chemistry Lab	2
FD SC 394 Food Microbiology Lecture	3	HORT 444 Viticulture modules	3
FD SC 395 Food Microbiology Lab	2	**Soc Sci or Humanities	3
HORT 443 Viticulture modules	3	*PAM 210 Introduction to Statistics	4
Internship/UG research	3		<b>(15)</b>
	<b>(17)</b>		

**Senior Year**

<i>Fall Semester</i>	<i>Credits</i>	<i>Spring Semester</i>	<i>Credits</i>
FD SC 410 Sensory Evaluation of Foods	3	FD SC 430 Understanding Wine	3
FD SC 418 Food Chemistry II	3	FD SC 396 or 415 (Safety or Packaging)	2-3
FD SC 340 Winemaking Technology	2-3	FD SC 440 Flavor Development in Grapes & Wines	3
Internship/UG research	3	Soc Sci or Humanities	3
Electives	5	Electives	3
	<b>(16)</b>		<b>(15)</b>

**Requirements/  
Recommendations**

- \*Alternative courses may be used if they meet specialization requirements.
- \*\*When no course number is shown, the student selects among alternatives.
- #Students select appropriate career or general electives to bring the total semester hours to the required level (An average of 15 is needed to graduate in 8 semesters.)
- Suggested General Electives: Food Science and other courses of interest