



Degree Structure

Artisan Food in Social and Historical Context (take at least 3)	The Production of Artisan Foods (take at least 4)	The Business and Management of Artisan Foods (take at least 3)	Work Placement (take at least 3)		BSc Capstone Project						
Fermented and Preserved Foods: From Scientific Understanding to Safe Production (required in 1st year)	<table border="1"> <tr> <td colspan="3" data-bbox="369 585 967 635">Cheesemaking I: Introduction and Lactic Cheeses</td> </tr> <tr> <td data-bbox="369 635 560 780">Cheesemaking II: Soft and Hard Cheeses (pre-requisite: Cheesemaking I)</td> <td data-bbox="560 635 775 780">Cheesemaking III: Ripening (pre-requisite: Cheesemaking I)</td> <td data-bbox="775 635 967 780">Cheesemaking IV: Troubleshooting (pre-requisite: Cheesemaking I)</td> </tr> </table>	Cheesemaking I: Introduction and Lactic Cheeses			Cheesemaking II: Soft and Hard Cheeses (pre-requisite: Cheesemaking I)	Cheesemaking III: Ripening (pre-requisite: Cheesemaking I)	Cheesemaking IV: Troubleshooting (pre-requisite: Cheesemaking I)	Product Development (required)	Placement I: Artisan Food Production (required)	Placement I: Artisan Food Business/Management (required)	Capstone Project: (required in 3rd year: may be taken for between 30-60 credits)
Cheesemaking I: Introduction and Lactic Cheeses											
Cheesemaking II: Soft and Hard Cheeses (pre-requisite: Cheesemaking I)	Cheesemaking III: Ripening (pre-requisite: Cheesemaking I)	Cheesemaking IV: Troubleshooting (pre-requisite: Cheesemaking I)									
“Tell Me What You Eat and I’ll Tell You Who You Are”: Food, Social Identity, and Memory	<table border="1"> <tr> <td colspan="3" data-bbox="369 793 967 842">Baking I: Introduction and Yeast Fermentation</td> </tr> <tr> <td data-bbox="369 842 560 987">Baking II: Gluten Development and Bacterial Action (pre-requisite: Baking I)</td> <td data-bbox="560 842 775 987">Baking III: Grains (pre-requisite: Baking I)</td> <td data-bbox="775 842 967 987">Baking IV: Pastry (pre-requisite: Baking I)</td> </tr> </table>	Baking I: Introduction and Yeast Fermentation			Baking II: Gluten Development and Bacterial Action (pre-requisite: Baking I)	Baking III: Grains (pre-requisite: Baking I)	Baking IV: Pastry (pre-requisite: Baking I)	Business Logistics	Placement II: Artisan Food Production	Placement II: Artisan Food Business/Management	
Baking I: Introduction and Yeast Fermentation											
Baking II: Gluten Development and Bacterial Action (pre-requisite: Baking I)	Baking III: Grains (pre-requisite: Baking I)	Baking IV: Pastry (pre-requisite: Baking I)									
What’s Wrong with the Global Food System, and How Do We Fix It?	<table border="1"> <tr> <td colspan="3" data-bbox="369 1000 967 1050">Brewing I: Introduction and Basic Microbiology of Brewing</td> </tr> <tr> <td data-bbox="369 1050 560 1195">Brewing II: Ingredients: Water, Malt, Hops, Yeast (pre-requisite: Brewing I)</td> <td data-bbox="560 1050 775 1195">Brewing III: Processing (pre-requisite: Brewing I)</td> <td data-bbox="775 1050 967 1195">Brewing IV: Fermentation and Maturation (pre-requisite: Brewing I)</td> </tr> </table>	Brewing I: Introduction and Basic Microbiology of Brewing			Brewing II: Ingredients: Water, Malt, Hops, Yeast (pre-requisite: Brewing I)	Brewing III: Processing (pre-requisite: Brewing I)	Brewing IV: Fermentation and Maturation (pre-requisite: Brewing I)	Small Business Management	Placement III: Artisan Food Production	Placement III: Artisan Food Business/Management	
Brewing I: Introduction and Basic Microbiology of Brewing											
Brewing II: Ingredients: Water, Malt, Hops, Yeast (pre-requisite: Brewing I)	Brewing III: Processing (pre-requisite: Brewing I)	Brewing IV: Fermentation and Maturation (pre-requisite: Brewing I)									
Terroir in the 21st Century	<table border="1"> <tr> <td colspan="3" data-bbox="369 1208 967 1257">Butchery I: Introduction and Basic Butchery</td> </tr> <tr> <td data-bbox="369 1257 560 1503">Butchery II: Rare Breeds and Game (Pre-requisite: Butchery I)</td> <td data-bbox="560 1257 775 1503">Butchery III: Curing, Smoking, Salting, Drying (Pre-requisite: Butchery I)</td> <td data-bbox="775 1257 967 1503">Butchery IV: Beef (Pre-requisite: Butchery I)</td> </tr> </table>	Butchery I: Introduction and Basic Butchery			Butchery II: Rare Breeds and Game (Pre-requisite: Butchery I)	Butchery III: Curing, Smoking, Salting, Drying (Pre-requisite: Butchery I)	Butchery IV: Beef (Pre-requisite: Butchery I)	Creating a Business Plan (required in 2nd year)			
Butchery I: Introduction and Basic Butchery											
Butchery II: Rare Breeds and Game (Pre-requisite: Butchery I)	Butchery III: Curing, Smoking, Salting, Drying (Pre-requisite: Butchery I)	Butchery IV: Beef (Pre-requisite: Butchery I)									