

**Curriculum Sequence Checklist  
Brewing, Distillation, and Fermentation – A15250**

**Course and Hour Requirements**

	<u>Prerequisite</u>	<u>Class</u>	<u>Lab</u>	<u>Clin./Exp.</u>	<u>Credit</u>	
<b>First Semester (Fall)</b>						
ACA 115	Success and Study Skills	(None)	0	2	0	1
BDF 111	BDF Safety and Sanitation	(None)	1	2	0	2
BDF 114	Craft Beer Brewing	(None)	1	3	0	2
BDF 125	Beverage Tech & Calculations	(None)	1	3	0	2
ENG 111	Writing and Inquiry	(DRE 098; ACA 115) Corequisite)	3	0	0	3
HOR 245	Horticulture Specialty Crops	(None)	2	2	0	3
Semester Total						13
<b>Second Semester (Spring)</b>						
BDF 112	Survey of Fermented Products	(None)	3	3	0	4
BDF 170	Bev. Tour and Tasting Mgmt	(None)	2	2	0	3
BDF 261	Beverage Marketing and Sales	(None)	3	0	0	3
ISC 112	Industrial Safety	(None)	2	0	0	2
MAT 143	Quantitative Literacy	(DMA 050; DRE 098)	2	2	0	3
Semester Total						15
<b>Third Semester (Summer)</b>						
HRM 225	Beverage Management	(None)	3	0	0	3
HUM 115	Critical Thinking	(ENG 111)	3	0	0	3
PSY 150	General Psychology	(DRE 097)	3	0	0	3
Semester Total						9
<b>Fourth Semester (Fall)</b>						
BDF 110	Fermentation Production	(None)	2	4	0	4
BDF 115	Craft Beverage Microbiology	(None)	3	2	0	4
BUS 110	Introduction to Business	(DRE 097)	3	0	0	3
COM 110	Introduction to Communication	(DRE 097)	3	0	0	3
HRM 245	HR Management - Hospitality	(None)	3	0	0	3
Semester Total						17
<b>Fifth Semester (Spring)</b>						
BDF 180	Sensory Evaluation	(None)	2	2	0	3
BDF 215	Legal Issues - Fermentation	(None)	3	0	0	3
BDF 220	Craft Beverage Chemistry	(None)	3	2	0	4
ETR 210	Introduction to Entrepreneurship	(DRE 097)	3	0	0	3
HRM 220	Cost Controls–Food and Beverage	(None)	3	0	0	3
Semester Total						16

**Total Hours for Graduation**

**70**

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