

PROGRAM ARTICULATION DEGREE PLAN				
Oakton College	2023-2024		Southern Illinois University Carbondale	
AS General - 63 hrs			BS Fermentation Science (FERM) - 120 hrs	
			UNIVERSITY CORE CURRICULUM (UCC) - 39 hrs*	
		Hrs		Hrs
			UNIV 101	Saluki Success
SPE 103	Effective Speech	3	CMST 101	Intro to Oral Communication
EGL 101	Composition I	3	ENGL 101	English Composition I
EGL 102	Composition II	3	ENGL 102	English Composition II
MAT 131	Elementary Statistics	4	MATH 282	Intro to Statistics
ECO 202	Principles of Microeconomics	3	ECON 240	Intro to Microeconomics
	Social Science	3	SOCIAL SCIENCE	See <i>SIUC Transfer Equivalency Guide</i>
	Humanities	3	HUMANITIES	See <i>SIUC Transfer Equivalency Guide</i>
			HUMANITIES	NA
CHM 121	General College Chemistry I	4	CHEM 200 -and- 201	Intro to Chemical Principles w/Lab
BIO 121	General College Biology I	4	BIOL 211	Introductory Cell Biology & Genetics
	Fine Arts	3	FINE ARTS	See <i>SIUC Transfer Equivalency Guide</i>
BIO 112	Essentials of Nutrition	3	HND 101	Personal Nutrition
	Global Studies	3	MULTICULTURAL	See <i>SIUC Transfer Equivalency Guide</i>
		39		0
*One of the above courses must also fulfill the U.S. Diversity Studies requirement			*An AS from a regionally accredited Illinois community college satisfies UCC requirements	
Program Requirements			Program Requirements	
Computer Science Elective		3	Any unarticulated courses will be used to satisfy general elective credit	
BIO 122	General College Biology II	4	BIOL 212	Introductory Evolution & Ecology
CHM 122	General College Chemistry II	4	CHEM 210 -and- 211	General & Inorganic Chemistry w/Lab
MAT 250	Calculus I	5	MATH 150	Calculus I
PHY 131	College Physics I	4	PHYS 203A -and- 253A	College Physics w/Lab
PHY 132	College Physics II	4	PHYS 203B -and- 253B	College Physics w/Lab
		24		
			CHEM 330	Quantitative Analysis
			CHEM 339 -or- 340	Intro to Organic Chemistry -or- Organic Chemistry I
			CHEM 341	Organic Chemistry Lab I
			HND 356	Experimental Foods
			HTEM 206	Food Service Sanitation
			MICR 301	Principles of Microbiology
			FERM 100	Principles of Fermentation Science
			FERM 101	Fermentation Science Lab
			FERM 390	Fermentation Research
			FERM 450	Sensory Analysis
			FERM 451	Sensory Analysis Lab
			FERM 462	Yeast Science & Technology
			FERM 463	Yeast Science & Technology Lab
			FERM 480	Advanced Brewing Science
			FERM 481	Advanced Brewing Lab
			FERM 482	Distillation Science & Technology
			FERM 491	Fermentation Internship
			FERM Electives	Choose from: FERM 180, 181, 300, 489; HORT 333, 466
			General Electives	300/400 level to satisfy 42 senior institution hours
				58
Total semester hrs completed with AS degree:		63	Total semester hrs completed with BS degree:	
				58
			Total hrs to BS degree:	
				121

Degree Plan updated on 6/16/23 by SG