

PROGRAM ARTICULATION DEGREE PLAN					
Richland Community College		2023-2024		Southern Illinois University Carbondale	
AS General - 60 hrs			BS Fermentation Science (FERM) - 120 hrs		
			University Core Curriculum (UCC) - 39 hrs*		
		Hrs			Hrs
			UNIV 101	Saluki Success	NA
COMM 101	Public Speaking	3	CMST 101	Intro to Oral Communication	T
ENGL 101	Composition I	3	ENGL 101	English Composition I	T
ENGL 102	Composition II	3	ENGL 102	English Composition II	T
MATH 113	Intro to Applied Statistics	4	MATH 282	Intro to Statistics	T
	Social & Behavioral Sciences	3	SOCIAL SCIENCE	See SIUC Transfer Equivalency Guide	T
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	Humanities	3	HUMANITIES	See SIUC Transfer Equivalency Guide	T
			HUMANITIES		NA
CHEM 131	General Chemistry I	4	CHEM 200 -and- 201	Intro to Chemistry Principles w/Lab	T
BIOL 101	Concepts of Biology I	4	BIOL 211	Intro Cell Biology & Genetics	T
	Fine Arts	3	FINE ARTS	See SIUC Transfer Equivalency Guide	T
			HUMAN HEALTH		NA
			MULTICULTURAL		NA
		33			0
			*An AS from a regionally accredited Illinois community college satisfies UCC requirements		
Program Requirements			Program Requirements		
Elective		1	Any unarticulated courses will be used to satisfy general elective credit		
PHYS 101	Intro to Physics I	4	PHYS 203A -and- PHYS 253A	College Physics w/Lab	T
PHYS 102	Intro to Physics II	4	PHYS 203B -and- PHYS 253B	College Physics w/Lab	T
BIOL 102	Concepts of Biology II	4	BIOL 212	Introductory Evolution & Ecology	T
BIOL 220	Microbiology	4	MICR 201	Elementary Microbiology	T
CHEM 132	General Chemistry II	5	CHEM 210 -and- 211	General & Inorganic Chemistry w/Lab	T
MATH 121	Calculus & Analytical Geometry I	5	MATH 150	Calculus I	T
		27			
			FERM 100	Principles of Fermentation Science	3
			FERM 101	Fermentation Science Lab	1
			FERM 390	Fermentation Research	1
			FERM 450	Sensory Analysis	3
			FERM 451	Sensory Analysis Lab	1
			FERM 462	Yeast Science & Technology	3
			FERM 463	Yeast Science & Technology Lab	1
			FERM 480	Advanced Brewing Science	3
			FERM 481	Advanced Brewing Lab	1
			FERM 482	Distillation Science & Technology	3
			FERM 491	Fermentation Internship	1
			HND 101	Personal Nutrition	2
			HND 356	Experimental Foods	3
			CHEM 330	Quantitative Analysis	5
			CHEM 339 -or- 340	Intro to Organic Chemistry -or- Organic Chemistry I	3
			CHEM 341	Organic Chemistry Lab I	2
			FERM Electives	Select from: FERM 180, 181, 300, 480, 489, HORT 333, 466	10
			Select 4 hours from:	ECON 240, 350, HTEM 202, 206, 335	4
			Electives	300/400 level to get to 42 senior institution hours	12
					62
Total semester hrs completed with AS degree:		60	Total semester hrs completed with BS degree:		62
			Total hrs to BS degree:		122
Degree plan updated on 6/16/23 by SG					