



Fermentation Science: Culinary Fermentation

PROGRAM DESCRIPTION

Fermentation Science Degree Program

The Fermentation Science degree program at Hocking College includes majors in Craft Brewing, Viticulture/Winemaking, Distilled Spirits and Culinary Fermentation.

Students in the Fermentation Science program have the unique opportunity to learn in real-world laboratories and will receive hands-on training as they immerse themselves in three different businesses owned and operated by the College; Rhapsody fine-dining restaurant, The Brewery, Winery, and the New Straitsville Distillery.

The College owns and operates a distillery, three vineyards, and is currently building a nano brewery. These facilities provide students with plenty of laboratory space to not only learn the craft, but work with instructors and staff on recipe and product development. It is truly a hands-on experience!

Fermentation Science students can choose to pursue a certificate in distillery, brewing, or viticulture or pursue an associates degree in fermentation science. This certificate enables you to become employed in fermentation science and gives you the foundation to pursue work in a thriving industry.



ALL-INCLUSIVE PRICING

Hocking College offers all-inclusive pricing and works with students to assure they have complete college funding, including financial aid, before they start classes. All-inclusive pricing includes the following:

PER SEMESTER

\$300.....Learning Fee
\$20.....Health Center Services
\$75.....Career Center Services

OPTIONAL

\$53.....Parking
\$275.....Smart Start*

*Recommended for all first-year college students

Pricing for housing and meal plans can be found at hocking.edu/residence-halls.

DEGREE TRACK

The listed degree track is for students beginning classes in May 2021 who will pursue an Associate of Applied Science in Fermentation Science: Culinary Fermentation.

AUTUMN 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-1000	Basic Raw Materials & Origins	2.00	\$170
8 Weeks (1)	MICR-1201	Microbiology	4.00	\$200
8 Weeks (2)	FERM-1200	Sensory Analysis	3.00	\$500
8 Weeks (2)	CHEM-1102	Chemistry I	4.00	\$318
8 Weeks (2)	CULA-1109	Safety & Sanitation	1.00	\$270
16 Weeks	GS-1010	Pathway to Prosperity	1.00	\$50
			SEMESTER TOTAL	15.00
			IN-STATE TUITION & FEES	\$4,158
			OUT-OF-STATE TUITION & FEES	\$6,413
SPRING 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	HOTR-1233	Food & Beverage Planning & Cost Controls	2.00	\$70
8 Weeks (1)	MATH-1103	Applied Mathematics	3.00	\$150
8 Weeks (1)	FERM-1300	Fermentation Microbiology Yeast, Water	2.00	\$150
8 Weeks (2)	FERM-2300	Beverage Calculations, Engineering	3.00	\$150
8 Weeks (2)	ENGL-1510	English Composition I	4.00	\$50
			SEMESTER TOTAL	14.00
			IN-STATE TUITION & FEES	\$3,220
			OUT-OF-STATE TUITION & FEES	\$5,475
AUTUMN 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-2004	Traditional Enhanced Food Techniques	3.00	\$250
8 Weeks (1)	FERM-2104	Food systems Chemistry	3.00	\$250
8 Weeks (1)	PSYC-1120	Organizational Behavior	3.00	\$50
8 Weeks (2)	FERM-2204	Science of Food Fermentation	3.00	\$250
8 Weeks (2)	FERM-2304	Culinary Fermentation Advance Processing (SL)	3.00	\$250
8 Weeks (2)	FERM-2600	Fermentation Practicum	2.00	\$250
			SEMESTER TOTAL	17.00
			IN-STATE TUITION & FEES	\$3,950
			OUT-OF-STATE TUITION & FEES	\$6,205
SPRING 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-2220	Fermentation Startup/Entrepreneurship	3.00	\$250
8 Weeks (1)	FERM-2400 OR FERM-2401	Packaging, Materials, Quality OR Packaging, Materials, Quality with Certification	3.00	\$250 OR \$1,395
8 Weeks (2)	BUS-1110	Marketing	3.00	\$55
8 Weeks (2)	COMM-1130	Speech	3.00	\$50
8 Weeks (2)	FERM-2651	Culinary Fermentation Capstone	2.00	\$250
8 Weeks (2)	GS-2010	Pathway to Prosperity II	1.00	\$50
			SEMESTER TOTAL	15.00
			IN-STATE TUITION & FEES	\$3,555 - \$4,700
			OUT-OF-STATE TUITION & FEES	\$5,810 - \$6,955
			TOTAL CREDIT HOURS	61.00
			TOTAL IN-STATE TUITION & FEES	\$14,883 - \$16,028*
			TOTAL OUT-OF-STATE TUITION & FEES	\$23,903 - \$25,048*

*All courses and course fees are subject to change. Visit us online to see the most up-to-date curriculum and pricing for this program.



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