MEMORANDUM

TO: Craig Beyrouty  
Dean, College of Agriculture and Natural Resources

FROM: Elizabeth Beise
Associate Provost for Academic Planning and Programs

SUBJECT: Proposal to Establish a Bachelor of Science in Fermentation Science (PCC Log No. 20068)

On June 17, 2021, the Board of Regents approved the proposal to establish a Bachelor of Science in Fermentation Science. On August 3, 2021, the Maryland Higher Education Commission gave final approval. A copy of the approved proposal is attached.

The new program is effective Fall 2021. The Undergraduate Catalog entry for the program will be created by the Office of the Registrar. Please ensure that the program is fully described in all other relevant descriptive materials.

Please contact Linda Yokoi at lyokoi@umd.edu in the Office of the Registrar to establish a major code for the program. The new major code will be mapped to the following units:

- 012025001250101 AGNR-College of Agriculture & Natural Resources (Primary)
- 012025001252901 AGNR-Nutrition and Food Science
- 012025001252701 AGNR-Plant Science & Landscape Architecture

EJB/mdc
Enclosure

cc: Valerie Orlando, Chair, Senate PCC Committee
Barbara Gill, Office of Enrollment Management
Reka Montfort, University Senate
Huifang Pan, Division of Information Technology
Pam Phillips, Institutional Research, Planning & Assessment
Lae’l Hughes-Watkins, University Archives
Linda Yokoi, Office of the Registrar
Lisa Kiely, Office of Undergraduate Studies
Joe Sullivan, College of Agriculture and Natural Resources
Cheng-I Wei, Department of Nutrition and Food Science
John Erwin, Plant Science and Landscape Architecture
August 3, 2021

Dr. Darryll Pines  
President  
University of Maryland College Park  
1122 Main Administration Building  
College Park, Maryland 20742

Dear Dr. Pines:

The Maryland Higher Education Commission has reviewed a request from University of Maryland, College Park to offer a Bachelor of Science (B.S.) in Fermentation Science.

I am pleased to inform you that the program proposal is approved. This decision is based on an analysis of the program proposal in conjunction with the law and regulations governing academic program approval, in particular Code of Maryland Regulations (COMAR) 13B.02.03. As required by COMAR, the Commission circulated the proposal to the Maryland higher education community for comment and objection; no objections were received during the 30-day circulation period. The program meets COMAR’s requirements and demonstrates potential for success, an essential factor in making this decision.

For the purposes of providing enrollment and degree data to the Commission, please use the following HEGIS and CIP codes:

<table>
<thead>
<tr>
<th>Program title</th>
<th>Award level</th>
<th>HEGIS</th>
<th>CIP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fermentation Science</td>
<td>B.S.</td>
<td>0113.01</td>
<td>01.1005</td>
</tr>
</tbody>
</table>

Should University of Maryland, College Park desire to make a substantial modification to the program in the future, review by the Commission will be necessary. I wish you continued success.

Sincerely,

Dr. James D. Fielder  
Secretary

JDF:KKS:lb

C:  Dr. Antoinette Coleman, Associate Vice Chancellor for Academic Affairs, USM  
Mr. Michael Colson, Senior Coordinator for Academic Programs, UMCP  

File:  21178
July 1, 2021

Dr. Darryll Pines
President
University of Maryland, College Park
1101 Thomas V. Miller, Jr. Administration Bldg.
College Park, MD 20742

Dear Darryll:

The Board of Regents met in public session on Thursday, June 17, 2021 via Zoom. During that meeting, they officially approved the proposal to offer the Bachelor of Science in Fermentation Science.

The Committee on Education Policy and Student Life met on May 4, 2021 and recommended approval.

Sincerely yours,

Jay A. Perman
Chancellor

cc: Joann Boughman
Antoinette Coleman
Denise Wilkerson
TO Darryll J. Pines | President

FROM Laura Dugan | Chair, University Senate

I am pleased to forward the accompanying legislation for your consideration and approval. Valérie Orlando, Chair of the Programs, Curricula, & Courses Committee, presented the PCC Proposal to Establish a Bachelor of Science in Fermentation Science (Senate Document #20-21-34), which the University Senate approved at its meeting on March 3, 2021. Please inform the Senate of your decision and any administrative action related to your conclusion.

Approved: ____________________________  Date: ______-____-____

Darryll J. Pines
President

Copies of this approval and the accompanying legislation will be forwarded to:

- Ann G. Wylie, Interim Senior Vice President and Provost
- Reka Montfort, Executive Secretary and Director, University Senate
- Michael Poterala, Vice President and General Counsel
- Cynthia Hale, Associate Vice President for Finance and Personnel
- John Bertot, Associate Provost for Faculty Affairs
- Elizabeth Beise, Associate Provost for Academic Planning & Programs
- Rhonda Smith, Acting Director, Division of Academic Affairs
- Craig Beyrouty, Dean, College of Agriculture and Natural Resources
- Cheng-i Wei, Professor & Acting Chair, Department of Nutrition and Food Science
- Sara Kao, Assistant Director, Department of Nutrition and Food Science
- Joe Sullivan, Professor & Associate Dean, College of Agriculture and Natural Resources
- Valérie Orlando, Chair, Senate Programs, Curricula, and Courses Committee
The Department of Nutrition and Food Science, within the College of Agriculture and Natural Resources (AGNR), proposes to establish a Bachelor of Science in Fermentation Science. The program will prepare students for workforce demand in the broadly defined fermentation industries that include beverages (beer, wine, distilled spirits and kombucha), vegetable foods (kimchi, tempeh and miso), dairy foods (cheese and yogurt) and biotechnology industries (biofuels and pharmaceuticals). The Fermentation Science major is concerned with the application of the fundamental principles of the physical, biological, and behavioral sciences and processing to understand the complex and heterogeneous materials recognized as the raw precursors or final food products and beverages of fermentation. The fermentation science major prepares students for careers not only in traditional food and alcoholic beverage industries, but also the biotechnology fermentation industry for pharmaceutical and nutraceutical production. Students will have a solid understanding of the microbiology of fermentation, and will be able to critically evaluate the scientific literature related to their use in fermentation production and management. They will also be well-versed in the issues related to fermentation science such that they contribute to societal debates around the future of farming, the use of microbes & phages in fermentation, sustainability of our fermentation industry, worker needs, and the scaling of fermentation enterprises up and down to meet our growing population’s fermented product needs.

This program will be offered both on the College Park campus and the Universities at Shady Grove. The University of Maryland contracted with the Regional Economic Studies Institute (RESI) of the Towson University to produce a regional workforce study that identified a large increase in fermentation-related establishments in Maryland, with breweries and distilleries growing by 218% and 375%, respectively, from 2014-2018. Although the fermentation-related industries employed 21,918 Marylanders in 2018, they are still projected to have a growth rate of almost 7%, with 14,736 new jobs by 2026. The program will be supported through a targeted enhancement-funding request to the State of Maryland for workforce development and through tuition revenue.

The program requires 87-90 credits, with foundational courses in biological sciences, chemistry, nutrition and food science, plant sciences, and mathematics. Upper-level courses will be required in nutrition and food science, technical writing, and biochemistry. Specialized coursework will be required in fermented food, feed and pharmaceuticals, viticulture and enology, brewing and
distilling, and cheese and fermented dairy products. The new program has been recommended and encouraged by the AGNR Program Advisory Committee, the Brewers Association of America (MBAA), Maryland Wineries Association, Maryland Department of Commerce, and the Regional Economic Studies Institute (RESI) of Towson University.

This proposal was approved by the Senate Programs, Curricula, and Courses committee on February 5, 2021.

RECOMMENDATION(S)

The Senate Committee on Programs, Curricula, and Courses recommends that the Senate approve this bachelor’s degree program.

COMMITTEE WORK

The Committee considered this proposal at its meeting on February 5, 2021. Cheng-i Wei and Sara Kao, from the Department of Nutrition and Food Science, and Joe Sullivan, from the College of Agriculture and Natural Resources, presented the proposal and answered questions from the Committee. The proposal was approved by the Committee.

ALTERNATIVES

The Senate could decline to approve this new bachelor’s degree program.

RISKS

If the Senate declines to approve this degree program, the university will lose an opportunity to take advantage of additional state funding to provide students with training in a growing technological and agricultural industry that has few options for formal training in the region.

FINANCIAL IMPLICATIONS

The program will be supported through a targeted enhancement funding request to the State of Maryland, and through tuition revenue.
In Workflow
1. D-NFSC Curriculum Manager (sarakao@umd.edu; wei@umd.edu)
2. D-NFSC PCC Chair (dlei@umd.edu)
3. D-NFSC Chair (wei@umd.edu)
4. AGNR Curriculum Manager (ecooper@umd.edu; tgallman@umd.edu)
5. AGNR PCC Chair (jsull@umd.edu; mcarroll@umd.edu)
6. AGNR Dean (jsull@umd.edu)
7. Academic Affairs Curriculum Manager (mcolson@umd.edu)
8. Senate PCC Chair (mcolson@umd.edu; vorlando@umd.edu)
9. University Senate Chair (mcolson@umd.edu)
10. President (mcolson@umd.edu)
11. Board of Regents (mcolson@umd.edu)
12. MHEC (mcolson@umd.edu)
13. Provost Office (mcolson@umd.edu)
14. Undergraduate Catalog Manager (fyokoi@umd.edu)

Approval Path
1. Wed, 02 Sep 2020 02:37:14 GMT
   Sara Kao (sarakao): Approved for D-NFSC Curriculum Manager
2. Wed, 02 Sep 2020 13:31:50 GMT
   David Lei (dlei): Approved for D-NFSC PCC Chair
3. Wed, 02 Sep 2020 14:31:08 GMT
   Cheng-I Wei (wei): Approved for D-NFSC Chair
4. Wed, 02 Sep 2020 15:51:54 GMT
   Tyra Monnity (tgallman): Approved for AGNR Curriculum Manager
5. Mon, 28 Sep 2020 18:12:54 GMT
   Joseph Sullivan (jsull): Rollback to Initiator
6. Tue, 03 Nov 2020 17:47:57 GMT
   Sara Kao (sarakao): Approved for D-NFSC Curriculum Manager
7. Tue, 03 Nov 2020 18:33:18 GMT
   David Lei (dlei): Approved for D-NFSC PCC Chair
8. Tue, 03 Nov 2020 19:18:52 GMT
   Cheng-I Wei (wei): Approved for D-NFSC Chair
9. Tue, 03 Nov 2020 19:20:50 GMT
   Tyra Monnity (tgallman): Approved for AGNR Curriculum Manager
10. Fri, 20 Nov 2020 15:37:09 GMT
    Mark Carroll (mcarroll): Rollback to D-NFSC Chair for AGNR PCC Chair
    Cheng-I Wei (wei): Approved for D-NFSC Chair
    Tyra Monnity (tgallman): Approved for AGNR Curriculum Manager
    Mark Carroll (mcarroll): Approved for AGNR PCC Chair
14. Fri, 04 Dec 2020 04:06:16 GMT
    Joseph Sullivan (jsull): Approved for AGNR Dean
15. Fri, 29 Jan 2021 21:43:17 GMT
    Michael Colson (mcolson): Approved for Academic Affairs Curriculum Manager
16. Sat, 06 Feb 2021 09:13:49 GMT
    Valerie Orlando (vorlando): Approved for Senate PCC Chair
17. Mon, 27 Sep 2021 08:41:04 GMT
    Michael Colson (mcolson): Approved for University Senate Chair
    Michael Colson (mcolson): Approved for President
New Program Proposal

Date Submitted: Tue, 03 Nov 2020 14:58:49 GMT

Viewing: 744 : Fermentation Science

Last edit: Mon, 27 Sep 2021 20:40:36 GMT

Changes proposed by: Cheng-i Wei (wei)

Program Name
Fermentation Science

Program Status
Active

Effective Term
Fall 2021

Catalog Year
2021-2022

Program Level
Undergraduate Program

Program Type
Undergraduate Major

Delivery Method
On Campus

Departments

Department
Nutrition and Food Science

Colleges

College
Agriculture and Natural Resources

MHEC Inventory Program
Fermentation Science

CIP Code
011005 - 011005

HEGIS
011301

Degree(s) Awarded

Degree Awarded
Bachelor of Science

Proposal Contact
Cheng-i Wei, wei@umd.edu
Proposal Summary
The College of Agriculture and Natural Resources seeks to establish a new undergraduate program in fermentation science in the Department of Nutrition and Food Science in collaboration with the Department of Plant Science and Landscape Architecture. The newly established program will prepare students for workforce demand of the broadly defined fermentation industries that include beverages (beer, wine, distilled spirits and kombucha), vegetable foods (kimchi, tempeh and miso), dairy foods (cheese and yogurt) and biotechnology industries (biofuels and pharmaceuticals).
In addition to general education courses, students will take core required courses on fermentation science and participate in industrial internships for practical experiences and experiential learning with fermentation industries and possible placement in those companies.

The fermentation science program is expected to enroll 15 students in year one. Effort will be made to ensure that each year there will be an additional 15 students enrolled to this program. With a total of at least 60 majors, we can help fill a gap in Maryland educational system to benefit the fermentation industries through the provision of high quality graduates to meet workforce demand and for promoting state economy with high quality products. Short courses and/or certificate program in fermentation science will also be offered to industrial employees and students in the state after the program is established.

(PCC Log Number 20068)

Program and Catalog Information

Provide the catalog description of the proposed program. As part of the description, please indicate any areas of concentration or specializations that will be offered.

In addition to providing competencies for several areas of work, the fermentation science major is designed specifically for certain professional industrial careers including the fermented food, alcoholic beverage and pharmaceutical products.

The Fermentation Science major is concerned with the application of the fundamental principles of the physical, biological, and behavioral sciences and processing to understand the complex and heterogeneous materials recognized as the raw precursors or/and final food products and beverages of fermentation. The fermentation science major prepares students for careers not only in traditional food and alcoholic beverage industries but also the biotechnology fermentation industry for pharmaceutical and nutraceutical production.

Catalog Program Requirements:
Students enrolled in Fermentation Science Major are required to earn a grade of "C-" or better in courses applied toward satisfaction of the major. This includes all the required and elective courses.

Curriculum for the Fermentation Science Major

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>BSCI170</td>
<td>Principles of Molecular &amp; Cellular Biology</td>
<td>3</td>
</tr>
<tr>
<td>BSCI171</td>
<td>Principles of Molecular &amp; Cellular Biology Laboratory</td>
<td>1</td>
</tr>
<tr>
<td>BSCI223</td>
<td>General Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>CHEM131</td>
<td>Chemistry I - Fundamentals of General Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>CHEM132</td>
<td>General Chemistry I Laboratory</td>
<td>1</td>
</tr>
<tr>
<td>CHEM231</td>
<td>Organic Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td>CHEM232</td>
<td>Organic Chemistry Laboratory I</td>
<td>1</td>
</tr>
<tr>
<td>CHEM241</td>
<td>Organic Chemistry II</td>
<td>3</td>
</tr>
<tr>
<td>CHEM242</td>
<td>Organic Chemistry Laboratory II</td>
<td>1</td>
</tr>
<tr>
<td>CHEM271</td>
<td>General Chemistry and Energetics</td>
<td>2</td>
</tr>
<tr>
<td>CHEM272</td>
<td>General Bioanalytical Chemistry Laboratory</td>
<td>2</td>
</tr>
<tr>
<td>ENGL101</td>
<td>Academic Writing</td>
<td>3</td>
</tr>
<tr>
<td>ENGL393</td>
<td>Technical Writing</td>
<td>3</td>
</tr>
<tr>
<td>MATH120</td>
<td>Elementary Calculus I</td>
<td>3</td>
</tr>
<tr>
<td>NFSC112</td>
<td>Food: Science and Technology</td>
<td>3</td>
</tr>
<tr>
<td>BCHM463</td>
<td>Biochemistry of Physiology</td>
<td>3</td>
</tr>
<tr>
<td>NFSC398</td>
<td>Seminar</td>
<td>1</td>
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<tr>
<td>NFSC421</td>
<td>Food Chemistry</td>
<td>3</td>
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<td>NFSC423</td>
<td>Food Chemistry Laboratory</td>
<td>3</td>
</tr>
<tr>
<td>NFSC430</td>
<td>Food Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>NFSC431</td>
<td>Food Quality Control</td>
<td>4</td>
</tr>
<tr>
<td>PLSC110</td>
<td>Introduction to Horticulture</td>
<td>3</td>
</tr>
<tr>
<td>or PLSC112</td>
<td>Introductory Crop Science</td>
<td></td>
</tr>
<tr>
<td>PLSC130</td>
<td>Did Yeast Create Civilization?</td>
<td>3</td>
</tr>
<tr>
<td>AGST3XX</td>
<td>Course AGST3XX Not Found (Viticulture and Enology)</td>
<td>4</td>
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The following courses are suggested electives:

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AREC250</td>
<td>Elements of Agricultural and Resource Economics</td>
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<tr>
<td>BMGT110</td>
<td>Introduction to the Business Value Chain</td>
<td></td>
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<tr>
<td>BMGT220</td>
<td>Principles of Accounting I</td>
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<tr>
<td>BMGT360</td>
<td>Strategic Management of Human Capital</td>
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<tr>
<td>BMGT364</td>
<td>Managing People and Organizations 1</td>
<td></td>
</tr>
<tr>
<td>COMM200</td>
<td>Critical Thinking and Speaking 1</td>
<td></td>
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<tr>
<td>INAG103</td>
<td>Agricultural Marketing</td>
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<tr>
<td>INAG204</td>
<td>Agricultural Business Management</td>
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<tr>
<td>INAG206</td>
<td>Agricultural Business Law</td>
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<tr>
<td>NFSC100</td>
<td>Elements of Nutrition</td>
<td></td>
</tr>
<tr>
<td>NFSC422</td>
<td>Food Product Research and Development</td>
<td></td>
</tr>
<tr>
<td>NFSC434</td>
<td>Food Microbiology Laboratory</td>
<td></td>
</tr>
<tr>
<td>ANSC410</td>
<td>The Gut Microbiome and its Roles in Health and Disease</td>
<td></td>
</tr>
<tr>
<td>NFSC450</td>
<td>Food and Nutrient Analysis</td>
<td></td>
</tr>
<tr>
<td>NFSC498</td>
<td>Selected Topics</td>
<td></td>
</tr>
<tr>
<td>AGST333</td>
<td>Course AGST333 Not Found (Craft Beverage Crops)</td>
<td></td>
</tr>
</tbody>
</table>

High-demand course. For non-major students, these seats are assigned as "first-come, first-served". Students are encouraged to register as early as possible for a seat in these courses.

Sample plan. Provide a term by term sample plan that shows how a hypothetical student would progress through the program to completion. It should be clear the length of time it will take for a typical student to graduate. For undergraduate programs, this should be the four-year plan.

Please see the attached four-year plan.

List the intended student learning outcomes. In an attachment, provide the plan for assessing these outcomes.

**Learning Outcomes**

Careers and opportunities in fermentation science - Graduates of fermentation science undergraduate program will be well prepared for at least four career options (in beverage (beer, wine, distilled spirits and kombucha), vegetable foods (kimchi, tempeh and miso), dairy foods (cheese and yogurt) and biotechnology industries (biofuels, pharmaceuticals and nutraceuticals) based upon their UMD fermentation science training, experience and interests.

Fermentation science - Graduates of the undergraduate program will be able to apply fermentation science knowledge and research to enhance fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment. Students will demonstrate mastery of the manufacturing steps involved in various fermented products and gain hands-on experience in making these products at pilot scale and evaluate their quality and safety.

Fermented food, feed and pharmaceuticals - Graduates of the fermentation science program will be able to correctly apply their knowledge in the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. Students will be able to describe fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.

Fermentation science literacy - Graduates of the program will be able to select, understand, and critically evaluate scientific studies in fermentation science disciplines such that they employ research that is applicable, timely, accurate, and useful for their fermentation production and management needs.
Knowledge of major issues in fermentation science - Graduates of the program will be well-versed in the issues related to fermentation science such that they contribute to societal debates around the future of farming, the use of microbes & phages in fermentation, sustainability of our fermentation industry, the worker needs, and scaling fermentation enterprises up and down to meet our growing population’s fermented product needs.

New Program Information

Mission and Purpose

Describe the program and explain how it fits the institutional mission statement and planning priorities.

The proposed B.S. program in fermentation science at UMD will provide the students with solid foundation knowledge in a wider scope of topics related to the discipline such as beer, wine, brewing and distilling, dairy and related healthy foods products, biofuel, as well as pharmaceutical/nutraceutical fermentation (vaccine and medicine production), given that Maryland has a varied economy with many different industries and that UMD has high quality prospective students for enrollment in this program. We expect the UMD fermentation science curriculum to have the following unique characteristics:

• The curriculum will focus on both the basic sciences underlying fermentation processes and specialized coursework on food fermentation. Therefore, the scope of the program will focus on not only the traditional food and beverage fermentation but also the incorporation of biotechnology and pharmaceutical/nutraceutical applications.
• The program will foster close relationships with fermentation industry leaders and employers in the state and region, such as the Brewers Association of Maryland, for their assistance and guidance in curriculum improvement, designs of pilot plant facilities and laboratories, and execution of experiential internship opportunities to augment student learning.
• Because of the applied and interdisciplinary nature of the fermentation science major, students will be allowed to cross-register in courses/colleges across the UMD campus such as plant science, marketing, entrepreneurship, chemistry, or engineering through registrations in a variety of electives, internships, and/or independent study.
• As we are making good progress in program development, faculty through their research and extension activities will be engaged with relevant state and federal agencies such as Maryland Department of Agriculture, Maryland Department of Commerce, the United States Department of Agriculture, and the Food and Drug Administration, to further develop career opportunities for the students and secure additional external funding for the program. The program fits well the mission of the university and college in (1) educating the citizens for future career development, (2) promoting economic development of the state and the region, (3) establishing AGNR’s leadership in teaching, research and outreach services in fermentation science areas, and (4) strengthening university’s relationship with various government agencies and industries.

Program Characteristics

What are the educational objectives of the program?

To provide the students with solid foundation knowledge about fermentation science topics that include not only the traditional products such as beer, wine, brewing and distilling, dairy yogurt, kombucha, kimchi, tempeh, miso and biofuel, but also the modern biotechnology fermentation for pharmaceutical/nutraceutical and vaccine production.

To provide students with practical experience through experiential internship opportunities with fermentation industries that they become employable upon graduation.

To prepare the graduates with adequate knowledge and experiences for advanced graduate studies and future professional career development.

To use the opportunities that the fermentation industries work closely with our BS program in terms of provision of guidance for curriculum improvement, designs of pilot plant facilities and laboratories, and execution of experiential internship opportunities to augment student learning, that the college can develop win-win collaborative relationships with the industrial partners.

Describe any selective admissions policy or special criteria for students interested in this program.

The curriculum is loaded with sequential mathematics and chemistry courses, students with strong analytical capabilities and are to be enrolled as freshmen are more suitable for program completion in four years. It may take a longer time than two years for the transfer students to finish the BS degree in fermentation science.

Summarize the factors that were considered in developing the proposed curriculum (such as recommendations of advisory or other groups, articulated workforce needs, standards set by disciplinary associations or specialized-accrediting groups, etc.).

Recommendation and encouragement for the establishment of the fermentation science program came from the AGNR Program Advisory Committee, the Brewers Association of America (MBAA), Maryland Wineries Association, Maryland Department of Commerce, and the Regional Economic Studies Institute (RESI) of Towson University.

Also, the Maryland legislature funded a workforce development grant to support a joint program between the Universities at Shady Grove and Plant Science and Landscape Architecture Department – for the hiring of PTK faculty to teach agronomy and agriculture science and technology courses at Shady Grove and also for teaching space improvements.
Identify specific actions and strategies that will be utilized to recruit and retain a diverse student body.

The NFSC Departmental chair and faculty will go with AGNR recruitment program director, Ms. April Brohawn and her assistant, Ms. Kristen Coffey (coordinator), to visit high schools and discuss with the counselors and students about the scope of the fermentation science program and job opportunities for the graduates.

High school students attending the AGNR’s summer joint program with USDA, the Ag Discovery, will visit the fermentation science facility/laboratory and listen to program descriptions by the instructors and student ambassadors. Similar approaches can be adapted on Maryland Day for program introduction to the general publics with a booth display of our fermentation food products and sensory tasting.

The NFSC Department will send out letters to students enrolled in the College of Undergraduate Studies, encouraging them to sit in fermentation science courses and discuss with the instructors and their friends about selection of this exciting program as their major.

The NFSC Department will promote the Fermentation Science program at various agricultural events for long-term student recruitment, taking advantage of our grassroot connection and close relationship with the Maryland Department of Agriculture, the Maryland Agricultural Education Foundation, the Farm Bureau offices of the State of Maryland and the counties, the State Fair and county fairs, etc.

The NFSC Department will encourage Maryland Wineries Association, the Brewers Association of Maryland and owners of some of the breweries and fermentation food companies to provide scholarships for our deserving students.

Relationship to Other Units or Institutions

If a required or recommended course is offered by another department, discuss how the additional students will not unduly burden that department’s faculty and resources. Discuss any other potential impacts on another department, such as academic content that may significantly overlap with existing programs. Use space below for any comments. Otherwise, attach supporting correspondence.

The Plant Science and Landscape Architecture (PSLA) Department will collaborate with NFSC Department in making this joint program in fermentation science a success. PSLA Department will hire 1.5 FTE instructors to help develop and teach two new required courses: AGST3XX Viticulture and Enology, 4 credits and AGST 3XX Brewing and Distilling, 4 credits. Since these are new courses to be taught by newly hired faculty, there is no issue related to workload burden problem to existing faculty. PSLA faculty are currently teaching three courses (Introduction to Horticulture, 3 credits; Introductory Crop Science, 3 credits; and Did Yeast Create Civilization? 3 credits) that can also be designated as required courses for fermentation science majors who are interested in plant aspect of the program.

Many of the elective courses for fermentation science are currently taught in the College of Agriculture and Natural Resources. The initial low student number of the program will not create a big burden to the instructors of these courses.

Other colleges and departments offering general education and elective courses, such as College of Computer, Math & Natural Sciences, Robert H. Smith School of Business, Department of English, Department of Communication, Department of Agricultural and Resource Economics, Department of Animal and Avian Science, Department of Plant Science and Landscape Architecture, and Institute of Applied Agriculture, were contacted about potential teaching loads to their classes and faculty. They all provide supporting letters or email notes indicating their willingness to collaborate and help the new program and the students. (see the attachment)

Accreditation and Licensure. Will the program need to be accredited? If so, indicate the accrediting agency. Also, indicate if students will expect to be licensed or certified in order to engage in or be successful in the program's target occupation.

At this stage of program development, we are not seeking accreditation.

Describe any cooperative arrangements with other institutions or organizations that will be important for the success of this program.

At this planning stage, AGNR, in conjunction with Maryland Department of Commerce, sought assistance from the Regional Economic Studies Institute (RESI) at Towson University to conduct a workforce study to determine the feasibility of a Bachelor of Science program in Fermentation Science at UMD and received a very positive report about the potential of such a program at the UMD campus. Meanwhile, the Universities at Shady Grove and the PSLA Department have agreed to use the funded workforce development grant ($500,000/year for five years) by the Maryland legislature to hire faculty for this fermentation science program that the two institutions believe has potential to attract significant number of student enrollment.

After the fermentation science program is established, efforts will be made to establish even closer collaborative relationships for program success with the Maryland Department of Agriculture, Department of Commerce, the US Department of Agriculture (USDA), the Food and Drug Administration, the fermentation and cheese industries, the Maryland Wineries Association and the Brewers Association of Maryland. In the article “Maryland breweries continue to take flight in 2019,” Secretary Kelly M. Schulz stated “our state breweries offer a unique experience for Maryland consumers and visitors alike, from producing top rated craft beverages, to providing job opportunities across the state, and becoming a key part of our local economy.” In total, Maryland houses 112 craft breweries at 2.5 breweries per capita and produces a whopping 301,966 barrels of craft beer per year. The industry has an $889 million economic impact for the state in 2019 alone. (July 2020, 2020 Issue of Maryland Pulse, Maryland Department of Commerce)

Faculty and Organization

Who will provide academic direction and oversight for the program? In an attachment, please indicate the faculty involved in the program. Include their titles, credentials, and courses they may teach for the program.

The proposed 4-year B.S. program in fermentation science at UMD will be housed in the Nutrition and Food Science (NFSC) Department that offers a Bachelor of Science degree in Nutrition and Food Science with three existing options in Food Science, Dietetics, and Nutritional Science. NFSC faculty
consists of five professors, six associate professors, one assistant professor and three instructors. The department has four staff members to assist Dr. Cheng-I Wei, interim chair in managing departmental administration, business, finance, and program coordination.

NFSC Department will need to hire three new faculty members to effectively manage the teaching responsibilities of the required fermentation science-related courses and provide counseling to the students enrolled in fermentation science major. These three faculty members will have split appointments on teaching, research, extension, and program coordination responsibilities. They will be provided with an office and a laboratory in addition to a pilot plant facility that will house commercial-scale fermenters and associated processing equipment. Faculty members from the Department of Plant Science and Landscape Architecture (PSLA) and other departments of the College will also teach the required and elective courses for students majored in fermentation science.

Initially, the dean of the college (Dr. Craig Beyrouty), the associate dean for academic programs (Dr. Joseph Sullivan), the acting assistant dean (Dr. Frank Coale) and the chairs of NFSC, PSLA and Animal and Avian Sciences (ANSC) Departments will coordinate to provide academic direction and oversight for the program. In two years, after about 30 students are enrolled in this established major and some of the critical instructors for fermentation science curriculum are hired, an oversight committee consisted of the core faculty, student representatives and industrial advisory members will be formed to play the role in providing guidance and suggestions on program development, oversight and management.

**Indicate who will provide the administrative coordination for the program**

Initially, the chair of NFSC Department, in coordination with the dean of the college, associate dean for academic programs, the acting assistant dean and the chair of PSLA Department, will provide the administrative coordination for the program. Once the program is established and some of the critical program instructors are recruited, a program coordinator can be identified to work with NFSC chair and the advisory committee consisting of the core faculty, student representatives and industrial advisory members for program development, oversight and management.

**Resource Needs and Sources**

Each new program is required to have a library assessment prepared by the University Libraries in order to determine any new library resources that may be required. This assessment must be done by the University Libraries. Add as an attachment.

Library Collection Assessment for Fermentation Science

On behalf of the University of Maryland Libraries:

Stephanie Ritchie, Agriculture and natural Resources Librarian
Maggie Saponaro, Director of Collection Development Strategies
Daniel Mack, Associate Dean, Collection Strategies & Services

We are providing this assessment in response to a proposal by the Department of Nutrition and Food Science in the College of Agriculture and Natural Resources to create a new Bachelor of Science major program in Fermentation Science. The Department of Nutrition and Food Science asked that we at the University of Maryland Libraries assess our collection resources to determine how well the Libraries support the curriculum of this proposed program.

**Serial Publications**

The University of Maryland Libraries currently subscribe to a large number of scholarly journals — almost all in online format— that focus on fermentation science and related disciplines. The Libraries subscribe to most of the top ranked journals that are listed in the Biotechnology & Applied Microbiology and Food Science & Technology categories in the Science Edition of Journal Citation Reports*. These journals include the following, all of which are available online:

- # Fermentation (MDPI)
- # Journal of fermentation and bioengineering
- # Journal of fermentation technology
- # Food bioscience
- # Journal of the Institute of Brewing
- # Journal of biotechnology
- # Biotecnología aplicada (Society)
- # Journal of bioscience and bioengineering (Society)
- # Journal of industrial microbiology & biotechnology
- # Nature biotechnology
- # Trends in biotechnology
- # Biotechnology advances
- # Current opinion in biotechnology
- # Critical reviews in biotechnology
- # Bioresource technology
- # Metabolic engineering
- # Trends in food science & technology
- # Comprehensive reviews in food science and food safety (Society)
- # Annual review of food science and technology
- # Critical reviews in food science and nutrition
- # Food chemistry
- # Molecular nutrition & food research
# Food research international
# Food and chemical toxicology
# Journal of food engineering
# Innovative food science & emerging technologies (Society)

Articles in journals that we do not own will likely be available through Interlibrary Loan/Document Delivery (see below for details).

*Note: Journal Citation Reports is a tool for evaluating scholarly journals. It computes these evaluations from the relative number of citations compiled in the Science Citation Index and Social Sciences Citation Index database tools.

**Databases**

The Libraries' Database Finder (http://www.lib.umd.edu/dbfinder) resource offers online access to databases that provide indexing and access to scholarly journal articles and other information sources. Many of these databases cover subject areas relevant to this proposed program. Databases that would be most useful in the field of fermentation science are Web of Science, AGRICOLA, BIOSIS, and Reaxys.

Some of the other subject databases that would be relevant to this curriculum include EBSCO Health Source, ProQuest Public Health, Google Scholar, Medline/PubMed, SciFinder, ProQuest Biological Science, and ProQuest Materials Science & Engineering databases. Three general/multidisciplinary databases, Academic Search Ultimate, MasterFILE Premier and ProjectMUSE are also good sources of articles relevant to this topic. Food Science and Technology Abstracts can be added into the Web of Science platform, but must be licensed separately and is currently unavailable.

In many-and likely in most-cases, these indexes offer full text copies of the relevant journal articles or link into Libraries electronic subscriptions. In those instances in which the journal articles are available only in print format, the Libraries can make copies available to students through the Libraries' Interlibrary Loan service (https://www.lib.umd.edu/access/ill-article-request). (Note: see below.)

**Monographs**

The Libraries regularly acquire scholarly monographs in fermentation science and allied subject disciplines. Monographs not already part of the collection can usually be added upon request. Even though most library research for this course/program will likely rely upon online journal articles, students may wish to supplement this research with monographs. Fortunately, most new monographs are available as e-books. Even in instances when the books are only available in print, students will be able to request specific chapters for online delivery through the Interlibrary Loan program (Note: see below).

A search of the University of Maryland Libraries' WorldCat UMD catalog was conducted, using a variety of relevant subject terms. This investigation yielded sizable lists of citations for books that we own:

- su:Alcoholic Beverages - 836
- su:Food Microbiology - 396
- su:Fermentation - 316
- su:Yeast - 204
- su:Fermented foods - 60
- su:Beverages Microbiology - 12
- su:Fermented beverages - 8

A further search revealed that the Libraries' membership in the Big Ten Academic Alliance (BTAA) dramatically increases these holdings and citations. As with our own materials, students can request that chapters be copied from these BTAA books if the books are not available electronically:

- su:Alcoholic Beverages - 3,297
- su:Food Microbiology - 1,403
- su:Yeast - 1,111
- su:Fermentation - 991
- su:Fermented foods - 210
- su:Fermented beverages - 45
- su:Beverages Microbiology - 29

**Interlibrary Loan Services**

Interlibrary Loan services (https://www.lib.umd.edu/access/ill) provide online delivery of bibliographic materials that otherwise would not be available online. Interlibrary Loan services are available free of charge. The article/chapter request service scans and delivers journal articles and book chapters within three business days of the request—provided that the items are available in print on the UM Libraries' shelves or in microform. In the event that the requested article or chapter is not available on campus, the request will be automatically forwarded to the Interlibrary Loan service (ILL).

Interlibrary Loan is a service that enables borrowers to obtain online articles and book chapters from materials not held in the University System of Maryland.

**Additional Materials and Resources**

In addition to serials, monographs and databases available through the University Libraries, students in the proposed program will have access to a wide range of media, datasets, software, and technology. Media in a variety of formats that can be utilized both on-site and via ELMS course media is available at McKeldin Library. GIS Datasets are available through the GIS Data Repository (https://www.lib.umd.edu/gis/data-and-resources) while statistical consulting and additional research support is available through the Research Commons (http://www.lib.umd.edu/rc) and technology support and services are available through the Terrapin Learning Commons (http://www.lib.umd.edu/tlc). The subject specialist librarians for Nutrition and Food Science and related disciplines also serve as an important resource to programs such as the one proposed (https://www.lib.umd.edu/directory/specialists/college-or-school). Through departmental partnerships, subject specialists actively develop innovative services and materials that support the University's evolving academic programs and changing research interests. Subject specialists provide one-on-one research
assistance online, in-person, or via the phone. They also provide information literacy instruction and can provide answers to questions regarding publishing, copyright and preserving digital works.

For instance, to support the Fall 2020 course AGST/PLSC130: Did Yeast Create Civilization?, the subject specialist librarian created a guide at https://libguides.umd.edu/AGSTPLSC130 to support several assignments over the semester.

Other Research Collections
Because of the University's unique physical location near Washington D.C., Baltimore and Annapolis, University of Maryland students and faculty have access to some of the finest libraries, archives and research centers in the country vitally important for researchers in fermentation and food science. These include the Library of Congress, the National Archives, National Library of Medicine, National Agricultural Library, and the Smithsonian.

Conclusion
With our substantial journals holdings and index databases, as well as additional support services and resources, the University of Maryland Libraries have resources to support teaching and learning in fermentation science. These materials are supplemented by a strong monograph collection. Additionally, the Libraries chapter/article request and Interlibrary Loan services make materials that otherwise would not be available online, accessible to remote users in online courses. As a result, our assessment is that the University of Maryland Libraries are able to meet the curricular and research needs of the proposed fermentation science Bachelor of Science degree.

Discuss the adequacy of physical facilities, infrastructure and instructional equipment.
Fermentation science program has been identified by both the AGNR and the Universities at Shady Grove as a potential new program with the potential for significant student numbers. Shady Grove campus has a new fermentation laboratory space available for teaching. The NFSC Department is renovating a pilot plant facility in the Animal Sciences Building that can be used to house pilot-scale fermenters and equipment for teaching demonstration, student laboratory practices and research functions. The departmental laboratories and walk-in cold rooms in Marie Mount Hall and Skinner Building, after remodeling, can also be used for teaching and laboratory practice of fermentation science courses.

After the program is established and the number of enrolled students increased, efforts will be continuously made to evaluate facility and resources need for the program and to communicate with the offices of the dean and provost for additional support.

Discuss the instructional resources (faculty, staff, and teaching assistants) that will be needed to cover new courses or needed additional sections of existing courses to be taught. Indicate the source of resources for covering these costs.
Four faculty members will be needed to teach the seven new fermentation science courses: Fermented Food, Feed & Pharmaceuticals (NFSC 2XX, 3 credits), Brewing and Distilling (AGST3XX, 4 credits), Cheese and Fermented Dairy Products (NFSC4XX, 4 credits), Viticulture and Enology (AGST3XX, 4 credits), Fermentation Science Laboratory (NFSC4XX, 4 credits), Sensory Analysis Laboratory (NFSC4XX, 3 credits) and Experiential Learning (NFSC386, 4 credits); and the existing PLSC courses: PLSC130 Did Yeast Create Civilization? (3 credits), PLSC 110 Introduction to Horticulture (3 credits), and PLSC 112 Introduction to Crop Science (3 credits). In addition to classroom instructions, these faculty will also be responsible for student counseling, student internship management, research functions and extension services to the industry. Initially, a 0.5 FTE staff support will be assigned to assist the management of the fermentation science program. Two teaching assistants will be allocated for the program each semester to assist with classroom instruction/discussion and laboratory operations.

Potential source of resources for covering these personnel and management costs will be the funded workforce development grant ($500,000/ year for 5 years) by the Maryland Legislature to support a joint program between the Universities at Shady Grove and Plant Science and Landscape Architecture Department. This development grant is to be used for the hiring of PTK faculty to teach agronomy and agriculture science and technology courses at Shady Grove campus, and teaching space improvements.

Discuss the administrative and advising resources that will be needed for the program. Indicate the source of resources for covering these costs.
The NFSC Department will play a major coordination role with the dean's office, PSLA chair and representatives from the Universities at Shady Grove in providing administrative and advising resources for the program. The NFSC Department will use some of its budgetary savings (the drift accounts) to help cover these costs.

Use the Maryland Higher Education Commission (MHEC) commission financial tables to describe the program's financial plan for the next five years. See help bubble for financial table template. Use space below for any additional comments on program funding.
See the attached budget estimates for the program

Implications for the State (Additional Information Required by MHEC and the Board of Regents)
Explain how there is a compelling regional or statewide need for the program. Argument for need may be based on the need for the advancement of knowledge and/or societal needs, including the need for “expanding educational opportunities and choices for minority and educationally disadvantaged students at institutions of higher education.” Also, explain how need is consistent with the Maryland State Plan for Postsecondary Education (https://mhec.state.md.us/About/Documents/2017.2021%20Maryland%20State%20Plan%20for%20Higher%20Education.pdf).
The workforce study by the Regional Economic Studies Institute (RESI) of the Towson University showed that, over the years, Maryland had a large increase in fermentation-related establishments, with breweries and distilleries growing by 218% and 375%, respectively, from 2014-2018.
Although the fermentation-related industries employed 21,918 Marylanders in 2018, they are still projected to have a growth rate of almost 7% with 14,736 new jobs by 2026. Since there is no fermentation programs offered at any colleges in the State of Maryland, it is feasible to develop such an undergraduate fermentation science program at UMCP to train students to (1) meet the workforce demand in the state for fermentation-related industries, and (2) help maintain high quality products for elevated economic development in the state.
This undergraduate program in fermentation science could provide good job opportunities for minority and educationally disadvantaged students. It is a STEM program with practical hands-on exercises and internship opportunities at the fermentation industries for recognition of student characteristics and distinctive work ethics.

Present data and analysis projecting market demand and the availability of openings in a job market to be served by the new program. Possible sources of information include industry or disciplinary studies on job market, the USBLs Occupational Outlook Handbook (https://www.bls.gov/ooh/), or Maryland state Occupational and Industry Projections (http://www.dlr.state.md.us/lmi/iandoproj) over the next five years. Also, provide information on the existing supply of graduates in similar programs in the state (use MHEC's Office of Research and Policy Analysis webpage (http://mhec.maryland.gov/publications/Pages/research/) for Annual Reports on Enrollment by Program) and discuss how future demand for graduates will exceed the existing supply. As part of this analysis, indicate the anticipated number of students your program will graduate per year at steady state.

Currently there are 112 craft breweries located in Maryland to produce a whopping 301,966 barrels of craft beer per year. In 2019, the brewery industry yielded an $889 million economic impact to Maryland economy (Brewer's Association State Database).

The workforce study by the Regional Economic Studies Institute (RESI) of the Towson University showed that, over the years, Maryland had a large increase in fermentation-related establishments, with breweries and distilleries growing by 218% and 375%, respectively, from 2014-2018.

In Maryland, the fermentation industries that include beverages (beer, wine, distilled spirits and kombucha), vegetable foods (kimchi, tempeh and miso), dairy foods (cheese and yogurt) and biotechnology industries (biofuels and pharmaceuticals), employed 21,918 Marylanders in 2018. The fermentation industries are projected to have a growth rate of almost 7% with 14,736 new jobs by 2026.

Presently no colleges in the state of Maryland offer fermentation science program. Within the 500-mile region of College Park, only four institutions offer bachelor's fermentation science programs to a total of 213 students. These four regional institutions are the Appalachian State University (B. S. in Fermentation Sciences), Edinboro University (B.S. in Fermentation Science), SUNY Cobleskill (B.T. in Applied Fermentation) and Virginia Polytechnic Institute and State University (B.S. in Food and Beverage Fermentation).

Thus, the number of graduates in fermentation areas in the region is unlikely to fulfill the workforce demand in Maryland. The establishment of a BS program in Fermentation Science at UMD could fill a gap in Maryland educational system to benefit the state's fermentation industries through the provision of high quality graduates in meeting the workforce demand and promoting state economy with high quality products.

The fermentation science program is expected to enroll 15 students in year one. Effort will be made to ensure that each year there will be an additional 15 students enrolled to this major. So by year four, there will be at least 60 students majored in fermentation science.

Identify similar programs in the state. Discuss any differences between the proposed program and existing programs. Explain how your program will not result in an unreasonable duplication of an existing program (you can base this argument on program differences or market demand for graduates). The MHEC website can be used to find academic programs operating in the state: http://mhec.maryland.gov/institutions_training/pages/HEPrograms.aspx

The search of MHEC website (http://mhec.maryland.gov/institutions_training/pages/HEPrograms.aspx) shows that there is no fermentation program offered in the state of Maryland as Bachelor's Degree program or Certificate or Advanced Study program.

Discuss the possible impact on Historically Black Institutions (HBIs) in the state. Will the program affect any existing programs at Maryland HBIs? Will the program impact the uniqueness or identity of a Maryland HBI?

The newly establish undergraduate fermentation science program at UMD will not affect any of the existing programs at Historically Black Institutions in Maryland. We plan to offer short courses and/or certificate program after the program is established and students from HBIs are welcome to attend.

Supporting Documents

Attachments
FINAL REPORT Potential for a Fermentation Science BS at University of Maryland College Park_28May2020 (1).pdf
Cheese and Fermented Dairy Foods Syllabus.docx
Fermentation Science Lab Syllabus.docx
Sensory Evaluation Laboratory Syllabus.docx
Fermented Food Feed and Pharmaceuticals Syllabus.docx
DRAFT Brewing and Distilling Draft Syllabus.pdf
DRAFT Viticulture and Enology Draft Syllabus.pdf
Fermentation Sci v3 MHEC-Budget-template-UNDERGRAD-2020 (1) (1).xlsx
Rubric for Assessment of Target Courses.docx
Letters or email notes of support Jan 27.docx
Fermentation Science 4 years plan Feb 2.xlsx
Appendix 12 Learning Outcomes Information from Proposal.docx

Administrative Documents
Presidential_Approval_20-21-34.pdf
UMCP - Bachelor of Science in Fermentation Science Chancellor Approval.pdf
21178 UMCP new BS Fermentation Science Action Letter.pdf
Reviewer Comments

Joseph Sullivan (jsull) (Mon, 28 Sep 2020 18:12:54 GMT): Rollback: Proposal needs additional information added before official submission

Mark Carroll (mcarroll) (Fri, 20 Nov 2020 15:37:09 GMT): Rollback: Some revision of program outcomes is needed as specified in emails sent to the NFSC chair from Joe Sullivan, on 11/19, and Mark Carroll on 11/9.

Michael Colson (mcolson) (Wed, 03 Feb 2021 18:13:04 GMT): The Fermented Food, Feed, and Pharmaceutical course has switched from a 400-level course to a 200-level course as of 2/3/2021

Key: 744
A scientific introduction to production of cheese and other fermented dairy products. Students will be able to analyze and demonstrate the steps in their manufacturing process, determine quality control parameters, identify food safety risks and how to mitigate them.

**COURSE OBJECTIVES:** Upon completion of the course, students will be able to:
1) state and differentiate between different cheeses and fermented products.
2) describe the microbial strains used in making cheese and fermented dairy products.
3) describe how microbial physiology controls flavor and texture in cheese and other fermented dairy products.
4) identity food safety risks in manufacturing these products and describe ways to mitigate them.
5) compare processes of cheese and fermented dairy product manufacturing.
6) define components of a quality control program.

**Course Resources**
Information pertaining to this course will be available on the ELMS course website (ELMS.umd.edu) and through email.

**Recommended Textbooks**
- Microbiology and Technology of Fermented Foods, Robert W. Hutkins, IFT press, available to download from UMD libraries
- other instructional material provided by the instructor.

**Campus Policies and Resources**
Basic Needs Security
If you have difficulty affording groceries or accessing sufficient food to eat every day, or lack a safe and stable place to live and believe this may affect your performance in this course, please visit [http://go.umd.edu/basic-needs](http://go.umd.edu/basic-needs) for information about resources the campus offers you and let me know if I can help in any way.

Help is Available!
Taking personal responsibility for your own learning means acknowledging when your performance does not match your goals and doing something about it. I hope you will come talk to me so that I can help you find the right approach to success in this course, and I encourage you to visit [tutoring.umd.edu](http://tutoring.umd.edu) to learn more about the wide range of campus resources available to you. In particular, everyone can use some help sharpen their communication skills (and improving their grade) by visiting [ter.ps/writing](http://ter.ps/writing) and schedule an appointment with the campus Writing Center. You should also know there are a wide range of resources to support you with whatever you might need (see [go.umd.edu/assistance](http://go.umd.edu/assistance)), and if you just need someone to talk to, visit [counseling.umd.edu](http://counseling.umd.edu) or one of the many other resources on campus. Most services are free because you have already paid for it, and everyone needs help… all you have to do is ask for it.
Names/Pronouns and Self Identifications. The University of Maryland recognizes the importance of a diverse student body, and we are committed to fostering inclusive and equitable classroom environments. I invite you, if you wish, to tell us how you want to be referred to both in terms of your name and your pronouns (he/him, she/her, they/them, etc.). The pronouns someone indicates are not necessarily indicative of their gender identity. Visit trans.umd.edu to learn more.

Additionally, how you identify in terms of your gender, race, class, sexuality, religion, and dis/ability, among all aspects of your identity, is your choice whether to disclose (e.g., should it come up in classroom conversation about our experiences and perspectives) and should be self-identified, not presumed or imposed. I will do my best to address and refer to all students accordingly, and I ask you to do the same for all of your fellow Terps.

It is our shared responsibility to know and abide by the University of Maryland’s policies that relate to all courses, which include topics like:

- Academic integrity
- Student and instructor conduct
- Accessibility and accommodations
- Attendance and excused absences
- Grades and appeals
- Copyright and intellectual property

Please visit www.ugst.umd.edu/courserelatedpolicies.html for the Office of Undergraduate Studies’ full list of campus-wide policies and follow up with me if you have questions.

Course-Specific Policies

Attendance. Expectations are that you will attend lecture sessions at all times. If you must miss a lecture it is your sole responsibility to find out what was done that day, including administrative announcements. I will not catch you up!

Excused Absences. University policy excuses the absences of students for illness (self or dependent), religious observances, participation in university activities at the request of university authorities, and compelling circumstances beyond the student’s control. Student must request the excuse in writing and supply appropriate documentation. Students with written, excused absences are entitled to a makeup exam at a time mutually convenient for the instructor and student.

Professional Development. Student behavior and interactions affect your and other students’ learning. Be sure to follow classroom etiquette and civility requests. Be respectful of students’ learning needs, such as not talking or using other disruptive actions in class (no excessive gum chewing, eating and/or drinking; NO Cell phones, laptops, tablets, etc. open during class or lab unless requested); follow instructions carefully; turn off your cell phone unless of an emergency and then inform the instructor prior to the class period; and use respect and courtesy to others - allowing for an excellent learning environment. Lecture periods begin on time unless of an unforeseen incident for the instructor(s). Please arrive to class on time so as not to disrupt the other students. If you know that you might be late due to a previous class that is located far away on campus, or will need to depart early because of an emergency, please inform the instructor(s) so that arrangements may be made.

Course Evaluations and Grading

Grades are not given, but earned. Your grade is determined by your performance on the learning assessments in the course and is assigned individually (not curved). All assessment scores will be posted on the course ELMS page. If you would like to review any of your grades (including the exams), or have questions about how something was scored, please email me to schedule a time for us to meet in my office.

Course and instructor. Course and instructor evaluations will be conducted twice during the semester (mid-semester and last week of class).
Lecture assignments and quizzes. Assignments and quizzes will be assigned randomly throughout the semester. Quizzes will cover lecture material. No makeup quizzes will be offered.

Exams. Exams are intended to assess your understanding of material covered and encourage you to think critically about the brewing and distilling industries. There will be two lecture exams and one final exam covering material from class and from assigned readings. All exams will be comprehensive, i.e., they incorporate material learned throughout the semester. You must contact the instructor one (1) week prior to an exam if you cannot take an exam at the scheduled time.

Final Grade. Student grades will be determined by combining all lecture and lab assignments, quizzes and examinations from the entire semester. Final letter grades are assigned based on the percentage of total assessment points earned.

Homework: 10%
In-class quizzes: 15%
Exam 1: 25%
Exam 2: 25%
Exam 3: 25%

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Course Topics

1. History and Background of cheese and fermented dairy products
   a. Origins
   b. Global varieties and attitudes
   c. Landscape of cheese and fermented dairy products in America: current trends

2. Manufacturing of cheese products
   a. Manufacturing principles and general steps
   b. Types of cheeses
   c. Rennet and microbial cultures used in cheese making
   d. Control of flavor and texture in soft, semi-ripened, ripened and hard cheeses

3. Fermented dairy products
   a. Microbiology and biochemistry of fermented milks
   b. Nutritional importance of fermented foods
   c. Manufacturing of Yogurt, strained yogurt and buttermilk
   d. Manufacturing of sour cream and kefir
   e. Manufacturing of other cultured dairy products

4. Operations
   a. Cheese and fermented dairy processing equipment and technologies
   b. Quality control in cheese and fermented dairy products
   c. Food Safety Risks and their mitigation
   d. Cleaning, Disinfecting, and Environmental Monitoring
   e. Economic analysis
Fermentation Science Laboratory
NFSC 3xx (4 credits)

A scientific introduction to fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment. Students will learn the manufacturing steps involved in various fermented products and gain hands-on experience in making these products at pilot scale and evaluate their quality and safety.

COURSE OBJECTIVES: Upon completion of the course, students will be able to:
1) describe the methods to propagate and modify fermentation microbial strains.
2) State prominent steps in fermentation and downstream processing.
3) describe how various fermented foods are manufactured.
4) prepare various fermented foods at lab scale.
5) analyze quality of various fermented foods manufactured during labs.
6) define components of a quality control program for various fermented foods.

Course Resources
Information pertaining to this course will be available on the ELMS course website (ELMS.umd.edu) and through email.

Recommended Textbooks
- Principles of Fermentation Technology by Peter F. Stanbury, Allan Whitaker and Stephen J. Hall, Elsevier pub. ISBN: 978-0-08-036131-4
- other instructional material provided by the instructor.

Campus Policies and Resources
Basic Needs Security
If you have difficulty affording groceries or accessing sufficient food to eat every day, or lack a safe and stable place to live and believe this may affect your performance in this course, please visit http://go.umd.edu/basic-needs for information about resources the campus offers you and let me know if I can help in any way.

Help is Available!
Taking personal responsibility for your own learning means acknowledging when your performance does not match your goals and doing something about it. I hope you will come talk to me so that I can help you find the right approach to success in this course, and I encourage you to visit tutoring.umd.edu to learn more about the wide range of campus resources available to you. In particular, everyone can use some help sharpen their communication skills (and improving their grade) by visiting ter.ps/writing and schedule an appointment with the campus Writing Center. You should also know there are a wide range of resources to support you with whatever you might need (see go.umd.edu/assistance), and if you just need someone to talk to, visit counseling.umd.edu or one of the many other resources on campus. Most services are free because you have already paid for it, and everyone needs help… all you have to do is ask for it.
Names/Pronouns and Self Identifications. The University of Maryland recognizes the importance of a diverse student body, and we are committed to fostering inclusive and equitable classroom environments. I invite you, if you wish, to tell us how you want to be referred to both in terms of your name and your pronouns (he/him, she/her, they/them, etc.). The pronouns someone indicates are not necessarily indicative of their gender identity. Visit trans.umd.edu to learn more.

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Course Evaluations and Grading

Grades are not given, but earned. Your grade is determined by your performance on the learning assessments in the course and is assigned individually (not curved). All assessment scores will be posted on the course ELMS page. If you would like to review any of your grades (including the exams), or have questions about how something was scored, please email me to schedule a time for us to meet in my office.

Course and instructor. Course and instructor evaluations will be conducted twice during the semester (mid-semester and last week of class).
Lecture assignments and quizzes. Assignments and quizzes will be assigned randomly throughout the semester. Quizzes will cover lecture material. No makeup quizzes will be offered.

Laboratory assignments and quizzes. Laboratory assignments are designed to give you a “hands-on” experience with several aspects of the brewing and distilling process. There will be two laboratory quizzes, one administered near the middle of the semester and one administered at the end of the semester.

Exams. Exams are intended to assess your understanding of material covered and encourage you to think critically about the brewing and distilling industries. There will be two lecture exams and one final exam covering material from class and from assigned readings. All exams will be comprehensive, i.e., they incorporate material learned throughout the semester. You must contact the instructor one (1) week prior to an exam if you cannot take an exam at the scheduled time.

Final Grade. Student grades will be determined by combining all lecture and lab assignments, quizzes and examinations from the entire semester. Final letter grades are assigned based on the percentage of total assessment points earned.

<table>
<thead>
<tr>
<th>Percentage</th>
<th>Grade</th>
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<tbody>
<tr>
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<td>A 94.00%</td>
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Course Topics

1. Basic principles of industrial fermentation processes
   a. Isolation, Preservation and Improvement of Fermentation Microorganisms
   b. Fermenter design
   c. Instrumentation and Control
   d. Recovery and purification of fermentation products
   e. Effluent treatment

2. Manufacturing of fermented food ingredients
   a. Rennet
   b. Vitamins and nutraceuticals
   c. Preservatives
   d. Microbial biomass proteins

3. Meat and Vegetable Fermentation
   a. Factors impacting vegetable and meat fermentations
   b. Variety of vegetable fermentations
   c. Variety of meat fermentations

4. Miscellaneous fermented foods from the world
   a. Fermented foods from Asia
   b. Fermented foods from Europe
   c. Fermented foods from Africa
   d. Fermented foods from South and Central America
### Lab Activities

1. Pilot scale manufacturing of fermented products
   - a. Fermented vegetable products
   - b. Fermented meats
   - c. Cheese
   - d. Fermented dairy products
   - e. Food additives

2. Quality control methods for fermented products
   - a. Microbiological methods
   - b. pH, water activity and moisture measurement
   - c. Distillation and other separation techniques
   - d. Shelf-life valuation
Sensory Evaluation Laboratory
NFSC 4xx (3 credits)

This course provides an in-depth introduction to building students’ sensory evaluation skills and developing a greater understanding of the science behind food sensory perception. Students will be introduced to the various aspects of sensory evaluation, from human taste and flavor perception, to sample preparation, the various sensory testing methods, and analyzing data obtained from sensory analyses using a combination of hands-on demonstration and experiential learning.

COURSE OBJECTIVES: Upon completion of the course, students will be able to:
1) Differentiate between the five *basic* qualities of taste perception
2) Analyze the sensory mechanisms of taste-odor interactions
3) Identify how a flavor component affects individual hedonic responses to food
4) Develop the practical skills necessary to set up a sensory evaluation test (including food preparation and participant segregation) to evaluate food products
5) Evaluate and interpret the results of a sensory analysis using descriptive statistics

Course Resources
Information pertaining to this course will be available on the ELMS course website (elms.umd.edu) and through email.

Recommended Textbooks

Campus Policies and Resources
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**Course and instructor**. Course and instructor evaluations will be conducted during the last week of class.

**Laboratory assignments**. Laboratory assignments are designed to give you a “hands-on” experience with several aspects of the sensory analysis process.

**Laboratory quizzes**. A laboratory quiz will be administered five times throughout the semester, and will test students’ understanding of the laboratory guides, as well as their learning in developing an independent laboratory test.

**Paper review**. The paper review is intended to inculcate scientific reading and information gathering skillsets in the students. The students will provide an in-depth review of a published scientific journal article (**not a review article**) in the field of sensory science and sensory evaluation, with a focus on the methodology, results obtained, and potential drawbacks.

**Group term project**. The term project is intended to assess students’ understanding of the material covered and critical thinking skills. Students will develop and present a plan to conduct a full-scale sensory evaluation of an assigned product. Students will develop a testing hypothesis; determine the test method, facilities required to conduct the test, number of participants, and sample preparation protocols; and identify the quantitative methods to be used to compile the data.

**Final Grade**. Student grades will be determined by combining the grades of laboratory assignments, quizzes, paper review, and the final term project. Final letter grades are assigned based on the percentage of total assessment points earned.

<table>
<thead>
<tr>
<th>Class assignments</th>
<th>Percent of grade</th>
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<tbody>
<tr>
<td>Laboratory assignments</td>
<td>40%</td>
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<tr>
<td>Laboratory quizzes</td>
<td>15%</td>
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<tr>
<td>Paper review</td>
<td>15%</td>
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<tr>
<td>Group term project</td>
<td>30%</td>
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**TOTAL** 100%

<table>
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<tr>
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<td>A- 90.00%</td>
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<td>B- 80.00%</td>
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<td>C- 70.00%</td>
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<td>D- 60.00%</td>
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### Laboratory Activities

1. **Concepts training** – to be conducted over the course of the semester prior to laboratory activity
   - a. Introduction to sensory analysis
   - b. Sensory attributes and their perception – appearance, aroma, taste, flavor, texture, mouthfeel
   - c. Flavor and taste perception – hedonistic effect on overall perception
   - d. Setting up a sensory evaluation – requirements, limits, trained vs. untrained panels
   - e. Discrimination testing
   - f. Descriptive testing
   - g. Hedonic testing
   - h. Psychological errors
   - i. Descriptive statistics

2. **Flavor perception**: Identifying flavor components and their effect on individual perception of taste-odor interactions

3. **Taste perception**:
   - a. Identifying primary tastes
   - b. Identifying the role of sense of taste in identifying simple sugars and artificial sweeteners
   - c. Differentiating between presence and lack of sense of “umami”
   - d. Differentiating between different food acids and their impact on overall taste

4. **Descriptive testing** – test set-up, panelist identification, sample preparation, testing, statistical analyses

5. **Discrimination testing** – test set-up, panelist identification, sample preparation, testing, analyses
   - a. Triangle test
   - b. Duo-trio test
   - c. Paired comparison test

6. **Hedonic testing** – test set-up, panelist identification, sample preparation, testing, analyses

7. **Determining the difference between using trained vs. untrained (general public) panelists** – test set-up, sample preparation, testing, analyses

8. **Term project presentation**
Fermented Food, Feed and Pharmaceuticals  
NFSC 3xx (3 credits)

This course provides an introduction to the microbiology and biotechnology involved in the production of fermented food, feed, and pharmaceuticals. Students will gain important knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will learn about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.

**COURSE OBJECTIVES:** Upon completion of the course, students will be able to:

1) understand the basic concepts involved in fermenter design  
2) identify the microorganisms involved in the fermentation of specific food commodities  
3) describe the effect of different processing and environmental conditions on product outcome, including secondary metabolite formation and spoilage  
4) identify and describe the downstream processing methods required to maximize on flavor and aroma metabolites (secondary metabolites) in the product  
5) solve spoilage-related issues in fermentation from a microbial, physical, and biochemical perspective  
6) identify the applications of fermentation in the pharmaceutical industry

**Course Resources**  
Information pertaining to this course will be available on the ELMS course website (elms.umd.edu) and through email.

**Recommended Textbooks**  
Hui, Y. H. Handbook of Food and Beverage Fermentation Technology, Marcel-Dekker 2004 – ISBN 0824747801  

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Course and instructor. Course and instructor evaluations will be conducted during the last week of class.

Assignments. Assignments will be designed to gauge students’ understanding and applicability of the lecture material and assigned reading material. These will be assigned randomly throughout the semester and students will be given one week to complete the assignments.

Lecture quizzes. Pop quizzes will cover lecture material. No makeup quizzes will be offered.

Term paper. The term project will assess the students’ ability to apply the knowledge gained in this course in developing a small-scale fermentation facility for a food/feed/pharmaceutical product. Primary focus will be given to the microbiology and chemistry of the fermentation process, with some minor focus on the development and control activities that may be encountered during the fermenter setup.

Exams. Exams are intended to assess your understanding of material covered and encourage you to think critically about the brewing and distilling industries. There will be one midterm and one final exam covering material from class and from assigned readings. All exams will be comprehensive, i.e., they incorporate material learned throughout the semester. You must contact the instructor one (1) week prior to an exam if you cannot take an exam at the scheduled time.

Final Grade. Student grades will be determined by combining assignments, quizzes, term paper and exams from the entire semester. Final letter grades are assigned based on the percentage of total assessment points earned.

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<td>Final Exam</td>
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<td>Term Paper</td>
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Final Grade Cutoffs

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## Course Topics

1. **History and Background of Fermentation**

2. **Introduction to Fermentation Processes**

3. **Lactic acid bacteria - physiology, metabolites, and inhibitors**

4. **Fungi – physiology, metabolites, and inhibitors**

5. **Factors affecting Fermentation – Aeration, Temperature, pH, water activity, oxygen, introduction of secondary microbial culture, etc.**

6. **Fermenter Design**
   - a. Media formulation and quantification
   - b. Fermenter sterilization and Fermentation conditions
   - c. Downstream processing

7. **Fermented foods**
   - a. Fermented drinks – beer, wine, cider, vinegar
   - b. Fermented dairy – yogurt, cheese
   - c. Fermented meat – sausage, salami
   - d. Fermented vegetables – pickle, sauerkraut, kimchi,
   - e. Sourdough bread
   - f. Other assorted fermentations important to the food industry – cocoa, soy, coffee, tea
   - g. Indigenous fermented foods from around the world

8. **Fermented feeds**
   - a. Solid state fermented feeds – silage; corn-soybean meal and other cereal/legume mixes; oil cakes
   - b. Liquid state/submerged fermented feeds – spent yeast, potato pulp, cassava pulp, poultry by-products
   - c. Impact on animal gut microbiota and health, meat/egg production

9. **Medical applications of fermentation**
   - a. Microorganisms and drug discovery
   - b. Fermented pharmaceuticals – therapeutic proteins, antibiotics, vaccines, intermediate compounds (citric acids, amino acids)
A scientific introduction to beer production and distillation of spirits, societal influence, the science of fermentation, brewery and distillery operations, and economics of scale. Students will be able to analyze and demonstrate the steps in the brewing process like grain handling, wort production, starch conversions, boiling, filtration, pumping, fermentation, and distillation.

**COURSE OBJECTIVES:** Upon completion of the course, students will be able to:
1) state the physiological, psychological and social effects of alcohol.
2) describe the basic biology, chemistry, and physics associated with brewing beer.
3) assess the significance of beer as it applies to historical and social aspects of society.
4) solve problems in brewing science as they relate to the design of a brewery.
5) compare and contrast different processes/methods of beer brewing.
6) define the key components of a quality control/quality assurance program.
7) distinguish between styles of beer based on BJCP (Beer Judge Certification Program) guidelines.

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Professional Development. Student behavior and interactions affect your and other students’ learning. Be sure to follow classroom etiquette and civility requests. Be respectful of students’ learning needs, such as not talking or using other disruptive actions in class (no excessive gum chewing, eating and/or drinking; NO Cell phones, laptops, tablets, etc. open during class or lab unless requested); follow instructions carefully; turn off your cell phone unless of an emergency and then inform the instructor prior to the class period; and use respect and courtesy to others - allowing for an excellent learning environment.
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Course and instructor. Course and instructor evaluations will be conducted twice during the semester (mid-semester and last week of class).

Lecture assignments and quizzes. Assignments and quizzes will be assigned randomly throughout the semester. Quizzes will cover lecture material. No makeup quizzes will be offered.

Laboratory assignments and quizzes. Laboratory assignments are designed to give you a “hands-on” experience with several aspects of the brewing and distilling process. There will be two laboratory quizzes, one administered near the middle of the semester and one administered at the end of the semester.

Exams. Exams are intended to assess your understanding of material covered and encourage you to think critically about the brewing and distilling industries. There will be two lecture exams and one final exam covering material from class and from assigned readings. All exams will be comprehensive, i.e., they incorporate material learned throughout the semester. You must contact the instructor one (1) week prior to an exam if you cannot take an exam at the scheduled time.

Final Grade. Student grades will be determined by combining all lecture and lab assignments, quizzes and examinations from the entire semester. Final letter grades are assigned based on the percentage of total assessment points earned.

<table>
<thead>
<tr>
<th>Class assignments</th>
<th>Percent of grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exams (3)</td>
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<tr>
<td>Exam 1</td>
<td>20%</td>
</tr>
<tr>
<td>Exam 2</td>
<td>20%</td>
</tr>
<tr>
<td>Final Exam</td>
<td>20%</td>
</tr>
<tr>
<td>Lecture assignments and quizzes</td>
<td>10%</td>
</tr>
<tr>
<td>Laboratory assignments and quizzes</td>
<td>30%</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>100%</strong></td>
</tr>
</tbody>
</table>

**Final Grade Cutoffs**

<table>
<thead>
<tr>
<th>+ 97.00%</th>
<th>+ 87.00%</th>
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<th>+ 67.00%</th>
<th>A 94.00%</th>
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<th>F &lt;60.0%</th>
</tr>
</thead>
<tbody>
<tr>
<td>- 90.00%</td>
<td>- 80.00%</td>
<td>- 70.00%</td>
<td>- 60.00%</td>
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</tbody>
</table>
**Course Topics**

1. **History and Background of Brewing**
   - a. Origins
   - b. Social attitudes and cultural preferences in beer
   - c. Beer in America

2. **Ingredients used in beer**
   - a. *Humulus* sp. - Common Hop (biology and phenolics)
   - b. Starchy raw materials
   - c. Yeast and Malting
   - d. Brew water
   - e. Postharvest handling, storage, environmental requirements, and food safety

3. **Brewing Science and Technology**
   - a. Wort Production
   - b. Fermentation, Maturation, Storage
   - c. Filtration and Stabilization
   - d. Properties and Quality
   - e. Analysis and Quality Control

4. **Operations**
   - a. Malthouse and Brewing Planning
   - b. Cleaning and Disinfecting
   - c. Federal, State, and Local Beer and Alcohol Regulations
   - d. Home brewing
   - e. Economic analysis

**Laboratory Activities**

1. **Postharvest Handling:** Field trip to local brewery and distillery

2. **Brewing Activities**
   - a. Introduction to lab equipment; properties of a finished beer
   - b. Starch digestion by amylase; enzyme kinetics of amylase
   - c. Sensory quality analysis and the flavor wheel
   - d. Calculation of Beer Recipes; grain sampling and inspection
   - e. Alpha acid extraction from hops and UV/Vis Spectroscopy
   - f. Wort Production and Evaluation
   - g. Test and evaluation of fermentation

3. **Distilling**
   - a. Characteristics and differentiation of the primary ingredients; basic raw materials
   - b. Alcoholic fermentations
   - c. Yeast maintenance and propagation; natural fermentations
   - d. Proofing and distilling (equipment, heads, hearts, tails)
   - e. Aromas and compounds that smell
   - f. Finishing spirits
A scientific introduction to viticulture (grape-growing) and enology (wine-making). Topics include grape biology, species and cultivars, vineyard establishment and maintenance, fermentation and aging, wine classification, production, evaluation, storage and service, regulations, wine as food.

**COURSE OBJECTIVES:** Students will be able to:
1) State the physiological, psychological and social effects of alcohol
2) Name key grape species, cultivars, and wine from different geographic locations
3) Describe the cultural practices of growing grapes and grape pest management
4) Define classifications of wine and understand wine laws and regulations
5) Describe the production processes, fermentation, quality and sensory attributes of different wines
6) Describe aspects of wine health and consumption of wine as a food

**Course Resources**
Information pertaining to this course will be available on the ELMS course website (ELMS.umd.edu) and through email.

**Recommended Textbooks**

http://shop.msu.edu/product_p/bulletin-e2930.htm

**Campus Policies and Resources**
Basic Needs Security. If you have difficulty affording groceries or accessing sufficient food to eat every day, or lack a safe and stable place to live and believe this may affect your performance in this course, please visit [http://go.umd.edu/basic-needs](http://go.umd.edu/basic-needs) for information about resources the campus offers you and let me know if I can help in any way.

Help is available! Taking responsibility for your own learning means acknowledging when your performance does not match your goals and doing something about it. I hope you will come talk to me so that I can help you find the right approach to success in this course, and I encourage you to visit [tutoring.umd.edu](http://tutoring.umd.edu) to learn more about the wide range of campus resources available to you. In particular, everyone can use some help sharpen their communication skills (and improving their grade) by visiting [ter.ps/writing](http://ter.ps/writing) and schedule an appointment with the campus Writing Center. You should also know there are a wide range of resources to support you with whatever you might need (see [go.umd.edu/assistance](http://go.umd.edu/assistance)), and if you just need someone to talk to, visit [counseling.umd.edu](http://counseling.umd.edu) or one of the many other resources on campus. Most services are free because you have already paid for it, and everyone needs help… all you have to do is ask for it.
Names/Pronouns and Self Identifications. The University of Maryland recognizes the importance of a diverse student body, and we are committed to fostering inclusive and equitable classroom environments. I invite you, if you wish, to tell us how you want to be referred to both in terms of your name and your pronouns (he/him, she/her, they/them, etc.). The pronouns someone indicates are not necessarily indicative of their gender identity. Visit trans.umd.edu to learn more.

Additionally, how you identify in terms of your gender, race, class, sexuality, religion, and dis/ability, among all aspects of your identity, is your choice whether to disclose (e.g., should it come up in classroom conversation about our experiences and perspectives) and should be self-identified, not presumed or imposed. I will do my best to address and refer to all students accordingly, and I ask you to do the same for all of your fellow Terps.

It is our shared responsibility to know and abide by the University of Maryland’s policies that relate to all courses, which include topics like:

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<tr>
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<tr>
<td>E 74.00%</td>
</tr>
<tr>
<td>F &lt;60.0%</td>
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</tbody>
</table>

**Lecture Topics**

1. Introduction to course
2. Vitaceae Family: *Vitis* sp. – wine and table grape
   a. History and biology
b. Morphology

c. Overview of wine regions

d. Viticulture and the environment

e. Soils and geology

f. Establishing the vineyard (training systems, row spacing, materials)

g. Vine balance (balanced pruning, yield prediction, spur vs. cane)

h. Production and management (canopy management, irrigation, fertility, IPM)

i. Fruit ripening and maturity

j. Postharvest handling, storage, environmental requirements, and food safety

3 Enology

a. Wine Sensory Attribute and Styles

b. Sensory Evaluation

c. Wine Production: Red, White, Sparkling

d. Fortified and Dessert Wine Production

e. Winemaking: Fermentation

f. Winemaking: Clarification, fining, filtration, stabilization

g. Winemaking: Aging, barrels, bottling, packaging

h. Wine as alcohol: labels, laws, and regulations

4 Industry Perspective Roundtable

a. Vineyard Operation

b. Winery Operation

<table>
<thead>
<tr>
<th>Laboratory Activities</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Viticulture Field Labs</td>
</tr>
<tr>
<td>a. Vineyard planning (12 month calendar) – on campus</td>
</tr>
<tr>
<td>b. Vine Balance: balanced pruning, yield prediction – off campus, UMD vineyard</td>
</tr>
<tr>
<td>c. Spur vs. Cane pruning; training systems – off campus, UMD vineyard</td>
</tr>
<tr>
<td>d. Vineyard Equipment Operations – off campus, commercial vineyard</td>
</tr>
<tr>
<td>e. Canopy Management: shoot thinning, yield management – off campus, UMD vineyard</td>
</tr>
<tr>
<td>f. Climate Stations – off campus, UMD Research and Education Station</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2. Enology Laboratory Activities</th>
</tr>
</thead>
<tbody>
<tr>
<td>a. Harvest sampling, basic juice analysis – on campus, Food Science lab</td>
</tr>
<tr>
<td>b. Introduction to sensory analysis, grape must analysis – on campus, Food Science lab</td>
</tr>
<tr>
<td>c. Wine taste components – on campus, Food Science lab</td>
</tr>
<tr>
<td>d. Wine microbiology and taints/defects – on campus, Food Science lab</td>
</tr>
<tr>
<td>e. Measuring SO₂, winemaking antimicrobials and sensory effects – on campus, Food Science lab</td>
</tr>
<tr>
<td>f. Wine fining and additives, protein and tartrate stability – on campus, Food Science lab</td>
</tr>
<tr>
<td>g. Wine aromas and flavors – on campus, Food Science lab</td>
</tr>
<tr>
<td>h. Filtration and bottling – on campus, Food Science lab</td>
</tr>
</tbody>
</table>
**TABLE 1: RESOURCES**

<table>
<thead>
<tr>
<th>Resources Categories</th>
<th>Year 1 - FY22</th>
<th>Year 2 - FY23</th>
<th>Year 3 - FY24</th>
<th>Year 4 - FY25</th>
<th>Year 5 - FY26</th>
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</thead>
<tbody>
<tr>
<td>1. Reallocated Funds</td>
<td>$330,000</td>
<td>$330,000</td>
<td>$250,000</td>
<td>$250,000</td>
<td>$250,000</td>
</tr>
<tr>
<td>2. Tuition/Fee Revenue (c+g below)*</td>
<td>$53,561</td>
<td>$95,867</td>
<td>$197,487</td>
<td>$218,760</td>
<td>$241,133</td>
</tr>
<tr>
<td>a. #FT Students**</td>
<td>3</td>
<td>5</td>
<td>10</td>
<td>11</td>
<td>12</td>
</tr>
<tr>
<td>b. Annual Tuition/Fee Rate</td>
<td>$42,139</td>
<td>$72,339</td>
<td>$149,018</td>
<td>$168,838</td>
<td>$189,712</td>
</tr>
<tr>
<td>c. Annual FT Revenue (a x b)</td>
<td>$42,139</td>
<td>$72,339</td>
<td>$149,018</td>
<td>$168,838</td>
<td>$189,712</td>
</tr>
<tr>
<td>d. # PT Students**</td>
<td>2</td>
<td>4</td>
<td>8</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>e. Credit Hour Rate</td>
<td>$475.90</td>
<td>$490.18</td>
<td>$504.88</td>
<td>$520.03</td>
<td>$535.63</td>
</tr>
<tr>
<td>f. Annual Credit Hours</td>
<td>12</td>
<td>12</td>
<td>12</td>
<td>12</td>
<td>12</td>
</tr>
<tr>
<td>g. Total Part Time Revenue (d x e x f)</td>
<td>$11,422</td>
<td>$23,528</td>
<td>$48,469</td>
<td>$49,923</td>
<td>$51,420</td>
</tr>
<tr>
<td>3. Grants, Contracts, &amp; Other External Sources***</td>
<td>$267,260</td>
<td>$267,260</td>
<td>$267,260</td>
<td>$267,260</td>
<td>$267,260</td>
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<tr>
<td>4. Other Sources</td>
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<td><strong>TOTAL (Add 1 - 4)</strong></td>
<td>$650,821</td>
<td>$693,127</td>
<td>$714,747</td>
<td>$736,020</td>
<td>$758,393</td>
</tr>
</tbody>
</table>

* University of Maryland College Park (UMCP) is not anticipating overall enrollment growth as a result of this new major, more so a shift in major selection by matriculating students. No new UMCP tuition revenue is assumed in identifying resources. The tuition revenue has been set to zero for UMCP students enrolled in the program. Resources will come from redirection of UMCP tuition revenue at the campus level, redirection of instructional resources from the collaborating departments, from Workforce Development Initiative funds for enhancement of programs at the Universities at Shady Grove (USG) and from other reallocated resources within the University. Students enrolled in this new major through USG will be new students to the University and will generate new tuition revenue. Revenue details for UMCP and USG students are presented below.

**Tuition/Fee Revenue detail**

<table>
<thead>
<tr>
<th>2. Tuition/Fee Revenue, UMCP students (c+g)</th>
<th>$0</th>
<th>$0</th>
<th>$0</th>
<th>$0</th>
<th>$0</th>
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</thead>
<tbody>
<tr>
<td>a. #FT UMCP revenue generating students</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>b. Annual Tuition/Fee Rate</td>
<td>$14,046</td>
<td>$14,468</td>
<td>$14,902</td>
<td>$15,349</td>
<td>$15,809</td>
</tr>
<tr>
<td>c. Annual FT Revenue (a x b)</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>d. #PT UMCP revenue generating students</td>
<td>0</td>
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<td>g. Total Part Time UMCP Revenue (d x e x f)</td>
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<td>-</td>
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<td>-</td>
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### 2. Tuition/Fee Revenue, USG students (c+g)

<table>
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<tr>
<th></th>
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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>4</td>
<td>8</td>
<td>8</td>
<td>8</td>
</tr>
</tbody>
</table>

#### e. Credit Hour Rate
<table>
<thead>
<tr>
<th>2021</th>
<th>2022</th>
<th>2023</th>
<th>2024</th>
<th>2025</th>
</tr>
</thead>
<tbody>
<tr>
<td>$475.90</td>
<td>$490.18</td>
<td>$504.88</td>
<td>$520.03</td>
<td>$535.63</td>
</tr>
</tbody>
</table>

#### f. Annual Credit Hours
<table>
<thead>
<tr>
<th>2021</th>
<th>2022</th>
<th>2023</th>
<th>2024</th>
<th>2025</th>
</tr>
</thead>
<tbody>
<tr>
<td>12</td>
<td>12</td>
<td>12</td>
<td>12</td>
<td>12</td>
</tr>
</tbody>
</table>

#### g. Total Part Time USG Revenue (d x e x f)
<table>
<thead>
<tr>
<th>2021</th>
<th>2022</th>
<th>2023</th>
<th>2024</th>
<th>2025</th>
</tr>
</thead>
<tbody>
<tr>
<td>$11,422</td>
<td>$23,528</td>
<td>$48,469</td>
<td>$49,923</td>
<td>$51,420</td>
</tr>
</tbody>
</table>

**TOTAL new tuition/Fee revenue, UMCP+USG**

<table>
<thead>
<tr>
<th></th>
<th>2021</th>
<th>2022</th>
<th>2023</th>
<th>2024</th>
<th>2025</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$53,561</td>
<td>$95,867</td>
<td>$197,487</td>
<td>$218,760</td>
<td>$241,133</td>
</tr>
</tbody>
</table>

### **Projected student enrollment**

<table>
<thead>
<tr>
<th></th>
<th>2021</th>
<th>2022</th>
<th>2023</th>
<th>2024</th>
<th>2025</th>
</tr>
</thead>
<tbody>
<tr>
<td>#FT UMCP students</td>
<td>5</td>
<td>10</td>
<td>20</td>
<td>25</td>
<td>30</td>
</tr>
<tr>
<td>#PT UMCP student</td>
<td>2</td>
<td>4</td>
<td>8</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>#FT USG students</td>
<td>3</td>
<td>5</td>
<td>10</td>
<td>11</td>
<td>12</td>
</tr>
<tr>
<td>#PT USG students</td>
<td>2</td>
<td>4</td>
<td>8</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>TOTAL student enrollment</td>
<td>12</td>
<td>23</td>
<td>46</td>
<td>52</td>
<td>58</td>
</tr>
</tbody>
</table>

### ***Workforce Development Initiative funds for USG program enhancement. Total award=$500,000 per year. Portion applicable to Fermentation Science program=$267,260 per year.***

### Undergraduate (FY2021)

<table>
<thead>
<tr>
<th></th>
<th>Full time annual</th>
<th>Part Time per credit hour inflation</th>
<th>Full time % in-state</th>
<th>Part time % in-state</th>
</tr>
</thead>
<tbody>
<tr>
<td>resident tuition</td>
<td>$8,824.00</td>
<td>$367.00</td>
<td>1.03</td>
<td>0.80</td>
</tr>
<tr>
<td>non-resident tuition</td>
<td>$34,936.00</td>
<td>$1,456.00</td>
<td>0.20</td>
<td>0.10</td>
</tr>
<tr>
<td>diff'l addition (BMGT, ENGR, CS)</td>
<td>$2,856.00</td>
<td>$118.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Graduate (FY2021)

<table>
<thead>
<tr>
<th></th>
<th>annual</th>
<th>per credit hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>resident</td>
<td>$19,179.00</td>
<td>$731.00</td>
</tr>
<tr>
<td>non-resident</td>
<td>$40,635.00</td>
<td>$1,625.00</td>
</tr>
</tbody>
</table>
## TABLE 2: EXPENDITURES

<table>
<thead>
<tr>
<th>Expenditure Categories</th>
<th>Year 1 - FY22</th>
<th>Year 2 - FY23</th>
<th>Year 3 - FY24</th>
<th>Year 4 - FY25</th>
<th>Year 5 - FY26</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Faculty (b+c below)</td>
<td>$478,800</td>
<td>$493,164</td>
<td>$507,959</td>
<td>$523,198</td>
<td>$538,894</td>
</tr>
<tr>
<td>a. #FTE</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
</tr>
<tr>
<td>b. Total Salary</td>
<td>$360,000</td>
<td>$370,800</td>
<td>$381,924</td>
<td>$393,382</td>
<td>$405,183</td>
</tr>
<tr>
<td>c. Total Benefits</td>
<td>$118,800</td>
<td>$122,364</td>
<td>$126,035</td>
<td>$129,816</td>
<td>$133,710</td>
</tr>
<tr>
<td>2. Admin. Staff (b+c below)</td>
<td>$39,900</td>
<td>$41,097</td>
<td>$42,330</td>
<td>$50,866</td>
<td>$52,392</td>
</tr>
<tr>
<td>a. #FTE</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>b. Total Salary</td>
<td>$30,000</td>
<td>$30,900</td>
<td>$31,827</td>
<td>$38,245</td>
<td>$39,393</td>
</tr>
<tr>
<td>c. Total Benefits</td>
<td>$9,900</td>
<td>$10,197</td>
<td>$10,503</td>
<td>$12,621</td>
<td>$13,000</td>
</tr>
<tr>
<td>3. Total Support Staff (b+c below)</td>
<td>$79,800</td>
<td>$82,194</td>
<td>$84,660</td>
<td>$87,200</td>
<td>$89,816</td>
</tr>
<tr>
<td>a. #FTE</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
</tr>
<tr>
<td>b. Total Salary</td>
<td>$60,000</td>
<td>$61,800</td>
<td>$63,654</td>
<td>$65,564</td>
<td>$67,531</td>
</tr>
<tr>
<td>c. Total Benefits</td>
<td>$19,800</td>
<td>$20,394</td>
<td>$21,006</td>
<td>$21,636</td>
<td>$22,285</td>
</tr>
<tr>
<td>4. Graduate Assistants (b+c)</td>
<td>$0</td>
<td>$44,474</td>
<td>$45,809</td>
<td>$47,183</td>
<td>$48,598</td>
</tr>
<tr>
<td>a. #FTE</td>
<td>0.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
</tr>
<tr>
<td>b. Stipend</td>
<td>$0</td>
<td>$24,720</td>
<td>$25,462</td>
<td>$26,225</td>
<td>$27,012</td>
</tr>
<tr>
<td>c. Tuition Remission</td>
<td>$0</td>
<td>$19,754</td>
<td>$20,347</td>
<td>$20,957</td>
<td>$21,586</td>
</tr>
<tr>
<td>5. Equipment</td>
<td>$40,000</td>
<td>$20,000</td>
<td>$20,000</td>
<td>$15,000</td>
<td>$15,000</td>
</tr>
<tr>
<td>6. Library</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
</tr>
<tr>
<td>7. New or Renovated Space</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
</tr>
<tr>
<td>8. Other Expenses: Operational Expenses</td>
<td>$12,321</td>
<td>$12,198</td>
<td>$13,990</td>
<td>$12,574</td>
<td>$13,693</td>
</tr>
<tr>
<td><strong>TOTAL (Add 1 - 8)</strong></td>
<td><strong>$650,821</strong></td>
<td><strong>$693,127</strong></td>
<td><strong>$714,747</strong></td>
<td><strong>$736,021</strong></td>
<td><strong>$758,393</strong></td>
</tr>
</tbody>
</table>

**resources - expenditures**

<table>
<thead>
<tr>
<th></th>
<th>Year 1 - FY22</th>
<th>Year 2 - FY23</th>
<th>Year 3 - FY24</th>
<th>Year 4 - FY25</th>
<th>Year 5 - FY26</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>net</strong></td>
<td>$(0)</td>
<td>$0</td>
<td>$(0)</td>
<td>$(0)</td>
<td>$(0)</td>
</tr>
</tbody>
</table>

These budget estimates are resources and expenditures to the University overall, and not to the program or unit. Do not include revenue-sharing agreements between units, between unit and college, or with the university (e.g., for entrepreneurial programs) as an expenditure.

**benefits** 0.33  
**inflation** 1.03
Letters or email notes from various academic units indicating their support and challenges in offering the required general education or elective courses to undergraduate students majoring in fermentation science

Dr. Joelle Presson, Assistant Dean
College of Computer, Math & Natural Sciences
Dr. Amanda Bailey, Professor and Chair
Department of English

Dr. Shawn J. Parry-Giles, Professor and Chair
Department of Communication

Dr. Brian Horick, Assistant Dean
Undergraduate Program
Robert H. Smith School of Business

Dr. Lori Lynch, Professor and Chair
Agricultural and Resource Economics

Dr. Chad Stahl, Professor and Chair
Department of Animal and Avian Science

Ms. Glori Hyman, Director
Institute of Applied Agriculture

Dr. John Erwin, Professor and Chair
Department of Plant Science and Landscape Architecture
Dear Dr. Presson:

This note is prepared by Cheng-I Wei, acting chair of the Department of Nutrition and Food Science (NFSC) to seek your assistance in providing a supporting correspondence for our application for PCC approval of a new undergraduate major in Fermentation Science, that is being developed in the College of Agriculture and Natural Resources (AGNR).

Students majoring in this new program will take many required general education courses offered by faculty from your college (see the table below). We believe the initial enrollment of no more than 15 students a year for this new major will not burden your faculty and CMNS’ departmental resources.

I appreciate your support of this new program and look forward to your college’s letter of support. Please provide either an email or letter to me for inclusion in the PCC package. We appreciate your response at your earliest convenience. If you need further information in considering our request, please do not hesitate to call (240-475-3801) or email me at wei@umd.edu.

Cheng-I Wei

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>BCHM463</td>
<td>Biochemistry of Physiology</td>
</tr>
<tr>
<td>BSCI170</td>
<td>Principles of Molecular &amp; Cellular Biology</td>
</tr>
<tr>
<td>BSCI171</td>
<td>Principles of Molecular &amp; Cellular Biology Laboratory</td>
</tr>
<tr>
<td>CHEM131</td>
<td>Chemistry I – Fundamental of General Chemistry</td>
</tr>
<tr>
<td>CHEM132</td>
<td>General Chemistry I Laboratory</td>
</tr>
<tr>
<td>CHEM231</td>
<td>Organic Chemistry I</td>
</tr>
<tr>
<td>CHEM232</td>
<td>Organic Chemistry I Laboratory</td>
</tr>
<tr>
<td>CHEM241</td>
<td>Organic Chemistry II</td>
</tr>
<tr>
<td>CHEM242</td>
<td>Organic Chemistry II Laboratory</td>
</tr>
<tr>
<td>CHEM271</td>
<td>General Chemistry and Energetics</td>
</tr>
<tr>
<td>CHEM272</td>
<td>General Bioanalytical Chemistry Laboratory</td>
</tr>
<tr>
<td>MATH120</td>
<td>Elementary Calculus I</td>
</tr>
</tbody>
</table>

On Wed, Jan 27, 2021 at 3:54 PM Joelle C. Presson <jpresson@umd.edu> wrote:

Hello Cheng-I,

I have formal agreement from the three programs involved - BSCI, CHEM/BCHM/ and MATH- - that your students can take these courses with the appropriate pre-requisites.
Joelle Presson, Ph.D.
Assistant Dean, Undergraduate Academic Programs
College of Computer, Mathematical, & Natural Sciences
University of Maryland
1322 Symons Hall
College Park, MD  20742
301-405-6892
advising appointments link: https://booknow.appointment-plus.com/7m4cbs18/
October 21, Dr. Wei to Dr. Bailey

Dear Dr. Bailey:

This note is written by Cheng-I Wei, acting chair of the Department of Nutrition and Food Science (NFSC) to seek your assistance in providing a supporting correspondence for our application for PCC approval for development of a new undergraduate major in Fermentation Science at the College of Agriculture and Natural Resources.

Students majoring in this new program will take two required general education courses, ENGL101 “Academic Writing” and ENGL393 “Technical Writing,” offered by your departmental faculty. We believe the initial enrollment of no more than 15 students a year for this new major will not burden your faculty and your departmental resources.

I appreciate your support of this new major and look forward to your letter of support. Please provide either an email or letter to me for inclusion in the PCC package. We appreciate your response at your earliest convenience. If you need further information in considering our request, please do not hesitate to call (240-475-3801) or email me at wei@umd.edu.

Cheng-I Wei

October 23, Dr. Bailey to Dr. Wei

Dear Cheng-I Wei,

As I expected, my Associate Chair and the Directors of Academic and Professional Writing had a series of questions about your request.

Much hinges on whether you are requesting dedicated sections of each of these courses specific to students enrolled in your new major, or whether you are requesting that your students enroll in any given section ENGL101 and 393, knowing that spaces can be competitive in these
courses. If you are interested in having your students enroll in sections that are already being offered as part of, but not in addition to, the English Department's commitment to the campus' fundamental studies requirements that is fine.

The Director of Professional Writing also wanted to know whether your expectation would be that students would take Engl 393 in their junior or senior year and whether Engl 393 is to be a prerequisite for any of their courses, Ex: Taking 393 before the capstone course in the major? Again, I think the issue here is about over-subscription.

Lastly, we were wondering if you could share with us your students' course plan?

Thank you
Best,
Amanda

October 21, Dr. Wei to Dr. Bailey

Dear Dr. Bailey,

Thanks for your response and your checking with your folks.

We are only requesting that students enrolled in the new major be able to enroll in sections of ENGL101 and 393 that are being offered as your department's commitment to the campus' fundamental studies requirements. We know spaces for these two courses can be competitive.

As for ENGL393, students will take the course in the fall semester of the second year in our four-year study plan at this moment. But this arrangement can be changed after we hire more faculty members for the program. They will have opportunities to provide their inputs. The tentative four-year study plan is attached for your reference.

Thanks again for the discussion and your help.

Cheng-i Wei

October 27, Dr. Bailey to Dr. Wei

Dear Cheng-i Wei,

I appreciate your patience while we sort this through.

The challenge we are facing is that our own program is bottle-necking around ENGL 393, which consistently has a wait list of 15+ students per section. We are working on getting more instructors who can teach the course and more funding from campus so that we can offer more sections, but at this point, we can't guarantee reserving spots for your students. My Associate
Chair pointed out that the fall term is particularly impacted and perhaps you would be willing to spread this requirement for your students out over the fall and the spring semesters.

Enrolling in already existing Academic Writing (ENGL 101) courses should be straightforward enough, again with the caveat that we are often over-subscribed in these courses in the fall term.

Best,
Amanda

October 27, Dr. Wei to Dr. Bailey

Dear Dr. Bailey,

Thanks for the response explaining the situation and challenges you are facing all the time. I understand and I also heard it indirectly before. Please let me know if you need a cheerleader when you are pushing for more resources in order to offer more sections for students to take.

We will follow your advice to alert the students about the very challenging situation for enrollment in your classes and also spread the requirements for our students out over the fall and the spring semesters. Thanks again.

Cheng-i Wei
Dr. Shawn J. Parry-Giles, Professor and Chair
Department of Communication

October 21, Dr. Wei to Dr. Parry-Giles

Dear Dr. Parry-Gilesi:

This note is written by Cheng-I Wei, acting chair of the Department of Nutrition and Food Science (NFSC), to seek your assistance in providing a supporting correspondence for our application for PCC approval for development of a new undergraduate major in Fermentation Science at the College of Agriculture and Natural Resources.

Students majoring in this new program will be encouraged to take COMM200 “Critical Thinking and Speaking” offered by your departmental faculty. We believe the initial enrollment of no more than 15 students a year for this new major will not burden your faculty and your departmental resources.

I appreciate your support of this new program and look forward to your letter of support. Please provide either an email or letter to me at your convenience for inclusion in the PCC package. If you need further information in considering my request, please do not hesitate to call (240-475-3801) or email me at wei@umd.edu.

Cheng-I Wei

October 21, Dr. Parry-Giles Bailey to Dr. Wei

Dear Dr. Wei,

Hi there. Thank you for your email and interest in COMM 200. I will say that COMM 200 tends to be a very popular class because it counts for the oral comm gen ed requirement. My assumption is it will remain a first come, first serv option for your students. Or are you asking that we reserve certain seats for your students? Thanks for clarifying.

Shawn Parry-Giles

October 21, Dr. Parry-Giles Bailey to Dr. Wei

Dear Dr. Parry-Gilesi:

Thanks for your quick response. We are still developing the program and we hope new students can enroll in fall, 2021. But before that, we need to receive approval through the PCC process.

We are not asking for special favor from you all at this time. It is fair to apply "first come, first serve option" for our future students. Thanks. Cheng-I Wei
October 21, Dr. Parry-Giles Bailey to Dr. Wei

Hi there. Here's the letter ... Let me know if you need it in a word document instead. I did not realize we were neighbors in

Skinner! Good luck. Shawn
October 21, 2020

Dr. Cheng-I Wei  
Interim Department Chair of Nutrition and Food Science  
College of Agriculture and Natural Resources  
Skinner Building Suite 0112  
University of Maryland,  
College Park, MD 20742

Dear Dr. Wei:

I am writing to provide support for your new major in Fermentation Science. The Department of Communication would welcome students from this new major enrolling in COMM200: Critical Thinking and Speaking.

Please feel free to follow up with questions at spg@umd.edu or (301) 405-6527.

Cordially,

Shawn Parry-Giles

Shawn J. Parry-Giles  
Chair and Professor
Dr. Brian Horick, Assistant Dean
Undergraduate Program
Robert H. Smith School of Business

October 23, Dr. Wei to Dr. Horick

Dear Dr. Horick:

My name is Cheng-I Wei and I am the acting chair of the Department of Nutrition and Food Science (NFSC). I am sending this note to seek your assistance in providing a supporting correspondence for our application for PCC approval of a new undergraduate major in Fermentation Science. The newly developed program will be located in the College of Agriculture and Natural Resources (AGNR).

Students majoring in this new program will be encouraged to take BMGT220 “Principles of Accounting”, BMGT360 “Strategic Management of Human Capital” and BMGT364 “Managing People and Organization” that are offered by faculty of your school. We believe the initial enrollment of no more than 15 students a year for this new major will not burden your faculty and your school’s resources. We are not requesting a special favor for class seating for our students. We know it will be on the first-come first-serve policy for class enrollment.

I appreciate your support of this new program and look forward to receiving your school’s letter of support. Please provide either an email or letter to me at your convenience in the PCC package. If you need further information in considering our request, please do not hesitate to call (240-475-3801) or email me at wei@umd.edu.

Cheng-I Wei

---

October 26, Dr. Horick to Dr. Wei

Dr. Wei,

I reviewed your request with our Assistant Dean of Undergraduate Academic Affairs, Dr. Phil Evers. Both BMGT220 and BMGT360 are open to any UMD student and are fine to list as options. So students in this new major can access both of these courses without any special permission. However, the majority of our BMGT364 seats in the fall and spring semesters are restricted to Smith majors or minors. Given the popularity of this course across campus and the number of requests that we receive from other departments and colleges, we could not provide special permission for students in this new major to access this course prior to the start of the semester. We do offer a holdfile for students who are interested in this course and when restrictions are lifted each semester (typically the 2nd day of classes), students on the holdfile could access the course on a space available basis.

If you want to just list BMGT364 as an option, we are ok with that; however, we don't want there to be an expectation among students, faculty, and staff in this new major that special permission is expected for this course. So I believe that some note would be appropriate to list with this course that explains that access to this course is on a space available basis during the fall and spring semesters (BMGT364 is open to any student in winter and summer sessions).
Also, you might want to consider listing BMGT110 Introduction to the Business Value Chain as an option for students in this new major as well. This course is open to any student and it provides a great introduction to business with an emphasis on inter-organizational and intra-organizational coordination of core business processes.

Please let me know if you have any questions.
Sincerely,
Brian Horick

October 26, Dr. Wei to Dr. Horick

Dear Dr. Horick,

Thanks a lot for the information and help. It is clear and helpful.

I will follow your suggestion to include a "special permission" statement with the course BMGT364 and also add BMGT110 "Introduction to the Business Value Chain" as another elective option for students in this new major.

Cheng-i Wei
October 21, Dr. Wei to Dr. Lynch

Dear Lori:

I am writing this note to seek your assistance in providing a supporting correspondence for our application for PCC approval of a new undergraduate major in Fermentation Science, that is being developed in our College of AGNR.

Students majoring in this new program will be encouraged to take AREC250 “Elements of Agricultural and Resource Economics” offered by your departmental faculty. We believe the initial enrollment of no more than 15 students a year for this new major will not burden your faculty and your departmental resources.

I appreciate your support of this new program and look forward to your letter of support. Please provide either an email or letter to me for inclusion in the PCC package. We appreciate your response at your earliest convenience. If you need further information in considering my request, please do not hesitate to call (240-475-3801) or email me at wei@umd.edu.

Cheng-I Wei

October 21, Dr. Lynch to Dr. Wei

Dear Cheng-I Wei - AREC is happy to support the new undergraduate major in Fermentation Science. We have sufficient capacity in AREC250 to welcome these students to the class. Good luck with your efforts to move forward. Please let me know if I can be of any further assistance.

Lori Lynch
Dr. Chad Stahl, Professor and Chair  
Department of Animal and Avian Science

October 23, Dr. Wei to Dr. Stahl

Dear Chad:

I am writing this note to seek your assistance in providing a supporting correspondence for our application for PCC approval of a new undergraduate major in Fermentation Science, that is being developed in our College of AGNR.

Students majoring in this new program will be encouraged to take ANSC410 “Gut Microbiome and its Roles in Health and Disease” offered by your departmental faculty. We believe an initial enrollment of no more than 15 students a year for this new major will not burden your faculty and your departmental resources.

I appreciate your support of this new program and look forward to your letter of support. Please provide either an email or letter to me for inclusion in the PCC package. We appreciate your response at your convenience. If you need further information in considering my request, please do not hesitate to call (240-475-3801) or email me at wei@umd.edu.

Cheng-I Wei

October 30, Dr. Stahl to Dr. Wei

Dear Cheng-I,

Please accept this email as my support for the new undergraduate major in Fermentation Science in AGNR. I feel this major will be an excellent enhancement to our undergraduate curriculum. I agree that ANSC410, taught by Dr. Biswas will be a valuable class for undergraduates in this new major. Currently, ANSC410 offers 20 seats in the class and typically is fully enrolled. I can certainly work with Dr. Biswas to increase the number of seats offered in this course, but adding 15 seats to this class will require a substantial reworking of his course. I am highly supportive of this new major, so ANSC will work to try and make this possible. However, in these difficult budgetary times and with ANSC already having the largest current number of undergraduates in the college, our ongoing efforts to increase enrollment in our major, and our efforts to increase our offerings of general education seats for the University, this will be a big lift.

Sincerely,

Chad
October 30, Dr. Wei to Dr. Stahl

Dear Chad,

Thanks for your help and support. I understand the potential challenge you described. We can help each other when we reach the point of having to deal with the student numbers.

Cheng-i Wei
Ms. Glori Hyman, Director
Institute of Applied Agriculture

October 21, Dr. Wei to Ms. Hyman

Dear Glori:

I am writing this note to seek your assistance in providing a supporting correspondence for our application for PCC approval for the development of a new undergraduate major in Fermentation Science in our College of AGNR.

Students majoring in this new program will be encouraged to take INAG103 “Agricultural Marketing”, INAG204 “Agricultural Business Management” and INAG206 “Agricultural Business Law” offered by your faculty. We believe the initial enrollment of no more than 15 students a year for this new major will not burden your faculty and your unit resources.

I appreciate your support of this new program and look forward to your letter of support. Please provide either an email or letter to me for inclusion in the PCC package. We appreciate your response at your earliest convenience. If you need further information in considering my request, please do not hesitate to call (240-475-3801) or email me at wei@umd.edu.

Cheng-I Wei

October 23, Ms. Hyman to Dr. Wei

Dr. Wei:

Happy to help. Please see the attached letter. Let me know if there's anything else we can do.

Thanks,
Glori
October 23, 2020

Dear Dr. Wei and PCC Review Committee:

I am writing to offer our support for the new proposed undergraduate major in Fermentation Science in the College of Agriculture and Natural Resources.

It is our understanding that students majoring in this new program will be encouraged to take three of our courses:

- INAG103: Agricultural Marketing
- INAG204: Agricultural Business Management
- INAG206: Agricultural Business Law

At this time, we can accommodate the additional students and we welcome them to take our courses. We are supportive of the new major within the college. Please let me know if you have additional questions.

Sincerely,

Glori D. Hyman

Glori D. Hyman
Director
Hello Cheng-I,

Please find a support letter for the Fermentation Science Major from PSLA attached here. Let me know if you need anything else.

All the best,
John
Professor Cheng-I Wei,

The Department of Plant Science and Landscape Architecture (PSLA) met on October 9, 2020 to discuss the possibility of being involved in a new Fermentation Science major. That major would be administered and offered by the Department of Nutrition and Food Science. PSLA would provide a supportive role in providing required and elective courses for this new major.

PSLA is currently teaching 4 of the courses listed as required/elective courses for the Fermentation Science major: Introduction to Horticulture (PLSC100); Introduction to Crop Science (PLSC101); Did Yeast Create Civilization (AGST130) and Craft Beverage Crops (AGST333). Enrollment in PLSC100 &101 regularly exceeds 100. Enrollment in AGST130 and AGST333 both have the current maximum enrollment at 30 students each.

At the October 9th faculty meeting, PSLA faculty voted to support the new Fermentation Major and agreed to teach two additional courses to contribute to that major ("Brewing and Distilling" (AGSTxxx) and "Viticulture and Enology" (AGSTxxx)) should funds be provided to hire 2 additional instructors. Syllabi for both courses have been developed.

Please feel free to contact me if you have any further questions/needs. Thank you in advance for your efforts.

All the Best,

John Erwin
Chair and Professor
Flowering Physiology and Controlled Environment Agriculture
RUBRICS for DETERMINING PROFICIENCY in FERMENTATION SCIENCE

LEARNING OUTCOMES

1. Careers and opportunities in Fermentation Science - Graduates of the fermentation science program will be able to describe many career paths available to them with the knowledge, skills, and experience they receive as undergraduates in the program. Graduates will be able to devise useful, feasible plans for courses, experiential learning, networking, and skill development leading to careers or advanced education programs that match their abilities, experience, and interests.

Target assessment:

NFSC112 Food: Science and Technology
Careers nights run by the NFSC department.
200-level Critical Thinking and Speaking (COMM200)
NFSC386 Experiential Learning (Internship Experience in fermentation science)
Advanced FS electives with relevant content

- **No evidence**: Student demonstrates minimal to no competency in this area.
- **Beginning**: Student struggles to define the fermentation science discipline and the types of careers it includes. Student may be able to name one or a few jobs outside of food industry related to fermentation science.
- **Developing**: Student can name several careers or areas of further study and connect those opportunities to the knowledge, skills, and experience they receive as an undergraduate.
- **Approaching proficiency**: Student is able to describe several career options available to them and makes deep connections between the knowledge, skills, and experience they receive as an undergraduate and specific job or educational opportunities.
- **Proficient**: Student can describe many career paths available to them with the knowledge, skills, and experience they receive as an undergraduate in the fermentation science program. Student is able to devise plans for courses, experiential learning, networking, and skill development leading to careers or advanced education programs aligned with their unique abilities, experience, and interests.
- **Advanced**: Student is successful in obtaining a job in an fermentation science-related discipline that requires a minimum of a bachelor’s of science degree, or in earning admission to a program of advanced study.

Scoring: Optimal score aimed to be attained within 4 years after the establishment of the fermentation science program (Optimal score attained by food science major in NFSC112 Food: Science and Technology & NFSC386 Experiential Learning (Internship Experience in fermentation science).
2. **Fermentation Science**
   Graduates of the undergraduate program will be able to apply fermentation science knowledge and research to enhance fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment. Students will learn the manufacturing steps involved in various fermented products and gain hands-on experience in making these products at pilot scale and evaluate their quality and safety.

**Targeted assessment:**
NFSC112 Food: Science and Technology (3)
NFSC421 Food Chemistry (3)
NFSC423 Food Chemistry Lab (3)
NFSC412 Food Processing Technology (4)
NFSC430 Food Microbiology (3)
NFSC434 Food Microbiology Lab (3)
NFSCxxx Fermentation Science Laboratory (4)

- **No evidence:** Student demonstrates minimal to no knowledge, skills or abilities in this area
- **Beginning:** Student can list the principle of fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment.
- **Developing:** Student can describe, in more detail, the general fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment.
- **Approaching proficiency:** Student combines knowledge of manufacturing steps involved in various fermented products and attains limited hands-on experience in making these products at pilot scale and evaluating their quality and safety.
- **Proficient:** Student can provide a detailed description of manufacturing steps involved in various fermented products and attains entry-level hands-on ability in making these products at pilot scale and evaluating their quality and safety.
- **Advanced:** In addition to proficiently describing the very detailed steps in manufacturing involved in various fermented products, the student demonstrates advanced proficiency in hands-on ability in making these products at pilot scale and evaluating their quality and safety.

Scoring: All target courses listed above, except NFSCxxx Fermentation Science Laboratory (4), have attained optimal scoring for the Food Science program in NFSC. Optimal score for NFSCxxx Fermentation Science Laboratory (4) in the program is aimed to be attained within 4 years after the establishment of the fermentation science program.
3. **Fermented Food, Feed and Pharmaceuticals** - Graduates of the fermentation science undergraduate program will be able to **correctly apply** their knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will **learn** about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.

**Targeted assessment:**
NFSC421 Food Chemistry (3)
NFSC423 Food Chemistry Lab (3)
NFSC430 Food Microbiology (3)
NFSC434 Food Microbiology Lab (3)
200-level management courses
300 advanced electives and internships (NFSC386)
NFSCxxx Fermented Food, Feed & Pharmaceuticals (3)

- **No evidence:** Student demonstrates minimal to no knowledge, skills or abilities in this area.
- **Beginning:** Students can **list** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will learn about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
- **Developing:** Students can **briefly describe** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will **start to develop** knowledge about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
- **Approaching proficiency:** Students can **describe** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students’ knowledge is **approaching proficient** in the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
- **Proficient:** Students can **describe accurately** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students can **describe in depth** the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
- **Advanced:** Student can **expertly describe** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students can **expertly describe their knowledge in the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.**

**Scoring:** All target courses listed above, except NFSCxxx Fermented Food, Feed & Pharmaceuticals (3), have attained optimal scoring for the Food Science program in NFSC. Optimal score for NFSCxxx Fermented Food, Feed & Pharmaceuticals (3), is aimed to be attained within 4 years after the establishment of the Fermentation Science program.
4. **Fermentation Science literacy** - Knowledge of major issues in fermentation science. Graduates of this program will be well-versed in the issues related to fermentation science such that they contribute to societal debates around the future of farming, the use of microbes & phages in fermentation, sustainability of our fermentation science industry, worker needs of the industry, and scaling fermentation science enterprises up and down to meet our growing population’s needs for fermented products. Graduates of this undergraduate program will also be able to select, understand, and critically evaluate scientific studies in fermentation science disciplines such that they employ research that is applicable, timely, accurate, and useful for their fermentation science and management needs.

Targeted assessment:
NFSC112 Food: Science & Technology (3)
NFSC412 Food Processing Technology (4)
NFSC421 Food Chemistry (3)
NFSC423 Food Chemistry Lab (3)
NFSC431 Food Quality Control (4)
NFSC430 Food Microbiology (3)
NFSC434 Food Microbiology Lab (3)
NFSCxxx Fermented Food, Feed & Pharmaceuticals (3)
AGST3xx Viticulture and Enology (4)
AGST3xx Brewing and Distilling (4)
NFSCxxx Cheese and Fermented Dairy Products (3)
NFSCxxx Fermentation Science Laboratory (4)
NFSCxxx Sensory Analysis Laboratory (3)

- **No evidence**: Student demonstrates minimal to no knowledge, skills or abilities in this area.
- **Beginning**: Student can correctly name and order the steps of the scientific method and explain the value of critical source evaluation.
- **Developing**: Student can describe the principle strengths and weaknesses of several types of scientific study designs. Student can describe the role of different types of bias in our interpretation of research findings. Student can explain the scientific method and the process of scientific discovery.
- **Approaching proficiency**: Student can evaluate the 2-3 principal strengths and weaknesses of a study design and identify sources of bias in the study’s methodology and data analysis. Student can document a laboratory experiment or exercise using standard scientific formatting, basic data presentation methods, and scientific language and relate this process to the reporting of research in scientific journals.
- **Proficient**: Student is able to select, understand, and critically evaluate scientific studies in fermentation sciences disciplines such that they employ research that provides the highest quality of evidence available for their information needs. Student is able to write about scientific research in using evidenced based research.
- **Advanced**: Student can create scientific grant proposals, professional presentations, review papers, or other professional analyses of scientific evidenced based research

Scoring: All target courses listed above, except those with NFSCxxx and AGST3xx labeled courses, have attained optimal scoring for the Food Science program in NFSC. Optimal scores for those with NFSCxxx and AGST3xx labelled courses are aimed to be attained within 4 years after the establishment of the Fermentation Science program.
5. Knowledge of major issues in Fermentation Science - Graduates of the fermentation science program will be well-versed in the issues related to fermentation science such that they contribute to societal debates around them. Student will be able to describes, analyze, and critically evaluate the scientific, ethical, legal, and social dimensions of these issues.

Targeted assessment:
NFSC112 Food: Science & Technology (3)
NFSC412 Food Processing Technology (4)
NFSC421 Food Chemistry (3)
NFSC423 Food Chemistry Lab (3)
NFSC431 Food Quality Control (4)
NFSC430 Food Microbiology (3)
NFSC434 Food Microbiology Lab (3)
NFSCxxx Fermented Food, Feed & Pharmaceuticals (3)
AGST3xx Viticulture and Enology (4)
AGST3xx Brewing and Distilling (4)
NFSCxxx Cheese and Fermented Dairy Products (3)
NFSCxxx Fermentation Science Laboratory (4)
NFSCxxx Sensory Analysis Laboratory (3)

- No evidence: Student demonstrates minimal to no knowledge, skills or abilities in this area.
- Beginning: Student can name a few major controversies related to fermentation science.
- Developing: The student can describe several key controversies related to fermentation science, including the history of the issue, the major stakeholders’ positions, and the arguments they have in support of their point of view.
- Approaching proficiency: The student can describe several core controversies related to fermentation science and identify key stakeholders and their positions in those debates. Students start to apply scientific, ethical, legal, and social analysis to their evaluation of the issues in class lectures and assignments.
- Proficient: The student can describes, analyzes, and critically evaluates the scientific, ethical, legal, and social dimensions of the controversial issues surrounding fermentation science in class lectures and assignments.
- Advanced: Student can lead others in respectful, accurate, and relevant debates regarding controversial issues in animal science in class lectures. The student can propose feasible, useful avenues for addressing these issues.

Scoring: All target courses listed above, except those with NFSCxxx and AGST3xx labeled courses, have attained optimal scoring for the Food Science program in NFSC. Optimal scores for those with NFSCxxx and AGST3xx labelled courses, are aimed to be attained within 4 years after the establishment of the Fermentation Science program.
## Nutrition and Food Science - Fermentation Science Four Year Academic Plan

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<th>Credit</th>
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<td>3</td>
<td>NFSC4XX Che Fer Dai Pro</td>
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<td>and AGST3XX</td>
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<td>NFSC4XX Sen Anan Lab</td>
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**Total Credits 120**

*All students must complete two Distributive Studies courses that are approved for I-series courses. The Understanding Plural Societies (UP) and Cultural Competence (CC) courses may also fulfill Distributive Studies categories.*

NFSC4XXs are not restricted electives.
### NFSC (Fermentation Science Major)

#### Fundamental Studies

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<td>Analytic Reasoning AR</td>
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##### Distributive Studies

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<td>Natural Sciences NS</td>
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<tr>
<td>Scholarship in Practice SP</td>
<td>NFSC423</td>
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<td>Scholarship in Practice SP (non major)</td>
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#### I-Series

**Normally double counted with Distributive Studies**

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<td>I-Series IS</td>
<td>BSCI223</td>
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#### Diversity

**Overlap permitted with Distributive Studies and/or I-series**

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<th>Requirements: 4-6 credits</th>
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<td>Understanding Plural Soc. UP</td>
<td>AGSTXX</td>
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<tr>
<td>Understanding Plural Soc. UP or Cultural Competence CC</td>
<td>AGSTXX</td>
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#### Experiential Learning- optional

**Overlap permitted with other requirements/courses**

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### Major Requirements

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<th>Requirements: (Grade of (C-) or higher is required)</th>
<th>Credits</th>
<th>Grade</th>
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</thead>
</table>

Note: Students with MATH120 eligibility do not need to take MATH113. NFSC4XXs are upper level fermentation science courses.
Dear Secretary Fielder:

I am writing to request approval for a new Bachelor of Science program in Fermentation Science. The proposal for the new program is attached. I am also submitting this proposal to the University System of Maryland for approval.

The proposal was endorsed by the appropriate faculty and administrative committees and was recommended for approval by the University Senate at its meeting on March 3, 2021. I also endorse this proposal and am pleased to submit it for your approval.

Sincerely,

Darryll J. Pines
President
Glenn L. Martin Professor of Aerospace Engineering

DJP/mdc

cc: Antoinette Coleman, Associate Vice Chancellor for Academic Affairs
    Ann Wylie, Senior Vice President and Provost
    Craig Beyrouty, Dean, College of Agriculture and Natural Resources
### Cover Sheet for In-State Institutions

**New Program or Substantial Modification to Existing Program**

<table>
<thead>
<tr>
<th>Institution Submitting Proposal</th>
<th>University of Maryland, College Park</th>
</tr>
</thead>
</table>

Each action below requires a separate proposal and cover sheet.

- [ ] New Academic Program
- [ ] New Area of Concentration
- [ ] New Degree Level Approval
- [ ] New Stand-Alone Certificate
- [ ] Off Campus Program
- [ ] Substantial Change to a Degree Program
- [ ] Substantial Change to an Area of Concentration
- [ ] Substantial Change to a Certificate Program
- [ ] Cooperative Degree Program
- [ ] Offer Program at Regional Higher Education Center

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Department Proposing Program: Nutrition and Food Science

Degree Level and Degree Type: Bachelor's; Bachelor of Science

Title of Proposed Program: Fermentation Science

Total Number of Credits: 120

Suggested Codes: HEGIS: 011200, CIP: 01.1005

Program Modality: [ ] On-campus  [ ] Distance Education *(fully online)*

Program Resources: [ ] Using Existing Resources  [ ] Requiring New Resources

Projected Implementation Date: [ ] Fall  [ ] Spring  [ ] Summer  Year: 2021

Provide Link to Most Recent Academic Catalog: [URL](https://academiccatalog.umd.edu/)

Name: Michael Colson

Title: Senior Coordinator for Academic Programs

Phone: (301) 405-5626

Email: mcolson@umd.edu

Preferred Contact for this Proposal

President/Chief Executive: Darryll J. Pines

Signature: [Signature]

Date: 04/02/2021

Date of Approval/Endorsement by Governing Board: [Date]

Revised 1/2021
A. Centrality to the University’s Mission and Planning Priorities

Description. The proposed Bachelor of Science in Fermentation Science is concerned with the application of the fundamental principles of the physical, biological, and behavioral sciences and processing to understand the complex materials recognized as the raw precursors or/and final food products and beverages of fermentation. The science-based curriculum includes foundational courses in chemistry, biology, and food and plant science, with tracks in viticulture, brewing, cheese and dairy products, and pharmaceuticals along with fundamentals of business. Through this program, the University of Maryland (UMD) seeks to support Maryland’s agricultural workforce through providing graduates who have a solid foundation in the broadly defined fermentation industries that include beverages (beer, wine, distilled spirits and kombucha), vegetable foods (kimchi, tempeh, and miso), dairy foods (cheese and yogurt) and biotechnology industries (biofuels and pharmaceuticals). The program will be offered through a partnership between UMD’s department of Nutrition and Food Science and the department of Plant Sciences and Landscape Architecture, both of which are within the College of Agriculture and Natural Resources. Students will learn not only the fermentation process, but also the agricultural production of grain, fruit, and flavor-enhancing crops that support fermentation-based industries. Graduates will be well prepared for career options in a variety of industries that use fermented products as their base. They will also be well-versed in the societal issues related to fermentation science such that they contribute to debates regarding the future of farming, the use of microbes & phages in fermentation, sustainability of our fermentation industry, the worker needs, and scaling fermentation enterprises up and down to meet our growing population’s fermented product needs.

This program is being designed for offerings on the College Park campus and at the Universities at Shady Grove. Although the text describes offerings at both locations, this proposal is for the offering at College Park. If this proposal is approved, UMD will submit a substantial modification proposal to offer the program at Shady Grove.

Relation to Strategic Goals. The University’s mission statement highlights the institution’s role as the flagship campus and one of the country’s first land-grant universities. As such, UMD strives to use its research, educational, cultural, and technological strengths in partnership with state, federal, private, and non-profit sectors to promote economic development and improve quality of life in the State of Maryland. In alignment with the University’s land-grant responsibilities, the College of Agriculture and Natural Resources has developed five strategic goals1, one of which is to “advance innovative, profitable, and sustainable agricultural production systems.” The proposed program speaks directly to this goal through the education and training of students for future careers in the agricultural economy and promotion of economic development in an area of growth in Maryland.

Funding. Resources for the new program will be drawn from within the College of Agriculture and Natural Resources, which currently has the instructional capacity to grow its undergraduate student body. In addition to the on-campus delivery of the program, an offering of the upper years of the program is being proposed for delivery at the Universities at Shady Grove (USG), as a transfer pathway for community college students who seek to pursue a bachelor’s degree, taking advantage of the strong partnership between Montgomery College and USG. The USG option will be supported by Governor Hogan’s Workforce Development Initiative that was approved by the State Legislature

1 https://agnr.umd.edu/about/strategic-initiatives
beginning in FY19. Funds were specifically directed to increasing the number of undergraduate degree offerings in STEM areas in Montgomery County. USG’s mission is “to support and expand pathways to affordable, high-quality public higher education that meet the distinctive needs of the region and are designed to support workforce and economic development in the state; to achieve these goals through partnerships and collaborations with academic, business, public sector and community organizations that promote student success, high academic achievement and professional advancement.” This program contributes directly to the goals of access and affordability, to high quality programming, and to regional and state capacity building, as articulated in USG mission statement.

Institutional Commitment. The program will be delivered by a collaboration between two academic units within the College of Agriculture and Natural Resources. UMD’s Provost and President fully support this development.

B. Critical and Compelling Regional or Statewide Need as Identified in the State Plan

Need. To assess the need for trained graduates in fermentation science, the College of Agriculture and Natural Resources contracted with Towson University’s Regional Economic Studies Institute (RESI) to carry out a workforce study, which is attached as Appendix D. RESI determined that the state of Maryland has had a large increase in fermentation-related businesses, with breweries and distilleries growing by 218% and 375%, respectively, between 2014 and 2018. As of 2018, fermentation-related industries employed 21,918 Maryland residents, and they are still projected to grow by 7% by 2026. As noted below, there are no fermentation programs within the state of Maryland at present; thus, the program proposed here would contribute to meeting a current workforce need.

State Plan. The proposed program aligns with the Maryland State Plan for Postsecondary Education in several ways. First, the program aligns with the state’s emphasis on career training and applied research. Strategy 7 of the Maryland State Plan is “Enhance career advising and planning services and integrate them explicitly into academic advising and planning.” Career advising will not only be integrated with student advising but will also be incorporated in the program coursework. All core courses for the program will help students achieve this outcome.

C. Quantifiable and Reliable Evidence and Documentation of Market Supply and Demand in the Region and State

As noted above, the University of Maryland contracted with Towson University’s Regional Economic Studies Institute (RESI) to identify regional workforce demand, as well as an assessment of related programs nearby. RESI used the North American Industrial Classification System (NAICS), which identified a large increase in fermentation-related establishments in Maryland. Consumer demand for all fermentation products, not just alcoholic beverages but also foods such as kimchi, tempeh, and miso as well as use in pharmaceuticals, has grown significantly. Section 6.2 of RESI’s report goes beyond the agricultural sector to identify market needs in all areas in which fermentation is a core element. These include positions in the life sciences, biotechnology, and biochemistry. Recommendation for

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3 RESI’s report (p. 15) includes reference to data at O*NET online (https://www.onetonline.org/search/t2/?s=fermentation&g=Go) and Maryland occupational projections (https://www.dllr.state.md.us/lmi/iandoproj/maryland.shtml) as data sources.
development of the program also came from the Brewers Association of America, the Maryland Wineries Associate, and the Maryland Department of Commerce.

Regarding supply, no colleges in the state of Maryland offer fermentation science program. Within the 500-mile region of College Park, only four institutions offer bachelor’s fermentation science programs to a total of 213 students. These four regional institutions are the Appalachian State University (B. S. in Fermentation Sciences), Edinboro University (B.S. in Fermentation Science), SUNY Cobleskill (B.T. in Applied Fermentation) and Virginia Polytechnic Institute and State University (B.S. in Food and Beverage Fermentation).

RESI’s report also highlights the results of a 2016 survey showing that “56.2% of students attending a public four-year college remained within 50 miles of home, with an additional 12.7% within 100 miles of home. Maryland students are far less likely to attend comparable fermentation science programs that are not within the state. The proximity effect continues after students graduate from college, with 40% of graduates from state universities remaining within 50 miles of campus.”

D. Reasonableness of Program Duplication

The lack of programs within the state of Maryland negates any issues of program duplication.

E. Relevance to Historically Black Institutions (HBIs)

Many members of the UMD faculty within the College of Agriculture and Natural Resources also serve as educators within the University of Maryland Extension (UME). Similarly, many of the Agriculture faculty at the University of Maryland Eastern Shore have this dual role, and the two institutions collaborate on the execution of UME’s statewide outreach and education programs. These efforts promote agricultural production and profitability, improvements in human, animal and environmental health, and the sustainability of natural resources through innovative approaches, as well as undergraduate instruction and graduate research programs. These collaborative efforts will provide natural opportunities for UMES students and faculty to participate in projects related to this new program.

F. Relevance to the identity of Historically Black Institutions (HBIs)

Given the lack of a program anywhere in Maryland we do not anticipate any impact on the identities of the State’s HBIs.

G. Adequacy of Curriculum Design, Program Modality, and Related Learning Outcomes

Curricular Development. The curriculum was developed jointly by faculty in the department of Nutrition and Food Science and the department of Plant Sciences and Landscape Architecture with support of the dean’s office. NFSC faculty consists of five professors, six associate professors, one assistant professor and three instructors. The unit anticipates hiring additional faculty as the program develops. The Plant Science and Landscape Architecture (PSLA) Department will collaborate with the NFSC Department to deliver two new courses and to redesign three existing courses as requirements for the major.
As noted above, during the planning stage the College in collaboration with the Maryland Department of Commerce sought assistance from the Regional Economic Studies Institute (RESI) at Towson University to conduct a workforce study that resulted in a very positive report about the potential of such a program on the UMD campus. Meanwhile, the Universities at Shady Grove and the PSLA Department have agreed to use the funded workforce development grant by the Maryland legislature to support a parallel effort on the Shady Grove campus. After the program is established, efforts will be made to establish additional collaborative relationships with the Maryland Department of Agriculture, Department of Commerce, the US Department of Agriculture (USDA), the Food and Drug Administration, the fermentation and cheese industries, the Maryland Wineries Association, and the Brewers Association of Maryland. Industry partners have the potential to provide hands-on learning opportunities for students in the program.

**Faculty Oversight.** Initially, the dean of the college (Dr. Craig Beyrouty), the associate dean for academic programs (Dr. Joseph Sullivan), the acting assistant dean (Dr. Frank Coale) and the chairs of NFSC, PSLA and Animal and Avian Sciences (ANSC) departments will coordinate to provide academic direction and oversight for the program. Once the program is established, an oversight committee consisted of the core faculty, student representatives and industrial advisory members will be formed to play the role in providing guidance and suggestions on program development, oversight, and management.

Appendix A contains a list of the relevant faculty who will be actively engaged in teaching the core elements of the curriculum.

**Educational Objectives and Learning Outcomes.** The educational objectives of the program are as shown below:

1. **Careers and opportunities** - Graduates will be well prepared for at least four career options in beverage (beer, wine, distilled spirits and kombucha), vegetable foods (kimchi, tempeh and miso), dairy foods (cheese and yogurt) and biotechnology industries (biofuels, pharmaceuticals and nutraceuticals) based upon their UMD fermentation science training, experience and interests.

2. **Fermentation science** - Graduates will be able to apply fermentation science knowledge and research to enhance fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment. Students will demonstrate mastery of the manufacturing steps involved in various fermented products and gain hands-on experience in making these products at pilot scale and evaluate their quality and safety.

3. **Fermented food, feed and pharmaceuticals** - Graduates will be able to correctly apply their knowledge in the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. Students will be able to describe fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.

4. **Fermentation science literacy** - Graduates will be able to select, understand, and critically evaluate scientific studies in fermentation science disciplines such that they employ research that is applicable, timely, accurate, and useful for their fermentation production and management needs.

5. **Knowledge of major issues** - Graduates will be well-versed in the issues related to fermentation science such that they contribute to societal debates around the future of farming, the use of microbes & phages in fermentation, sustainability of our fermentation industry, the worker needs, and scaling fermentation enterprises up and down to meet our growing population’s fermented product needs.

Individual course-level learning outcomes are established in alignment with the program level objectives.
Institutional assessment and documentation of learning outcomes. Undergraduate programs complete annual assessments, with each learning outcome evaluated at least once in a four-year cycle. Programs report findings each fall in summary form following a template structure and are informed by a “best practices” guide and a rubric. Assessment summary reports for each college are collected by the College Coordinator, who works to promote high standards through support and guidance to programs and with continuous improvement practices.

Student Learning Outcomes are evaluated through course-specific performance indicators. The department will establish rubrics for each performance indicator and develop a course-related assessment as part of this evaluation. Faculty members will then be asked to evaluate the students through these course assessments. Assessment of learning outcomes will take place each year. Draft rubrics for the assessment of target courses is attached as Appendix C.

Course requirements. The Fermentation Science program is based on a strong background in biology and chemistry, along courses specific to the development of fermented products. The program includes 87-90 credits of required courses (including Fundamental Studies general education), along with an additional 30-33 credits of general education and electives related to the discipline. Elective courses will be drawn from the departments of Agricultural and Resource Economics, Business, Communication, the Institute for Applied Agriculture, Nutrition and Food Science, Animal Science and Agricultural Science and Technology.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSCI170</td>
<td>Principles of Molecular &amp; Cellular Biology</td>
<td>3</td>
</tr>
<tr>
<td>BSCI171</td>
<td>Principles of Molecular &amp; Cellular Biology Laboratory</td>
<td>1</td>
</tr>
<tr>
<td>BSCI223</td>
<td>General Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>CHEM131</td>
<td>Chemistry I - Fundamentals of General Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>CHEM132</td>
<td>General Chemistry I Laboratory</td>
<td>1</td>
</tr>
<tr>
<td>CHEM231</td>
<td>Organic Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td>CHEM232</td>
<td>Organic Chemistry Laboratory I</td>
<td>1</td>
</tr>
<tr>
<td>CHEM241</td>
<td>Organic Chemistry II</td>
<td>3</td>
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<tr>
<td>CHEM242</td>
<td>Organic Chemistry Laboratory II</td>
<td>1</td>
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<tr>
<td>CHEM271</td>
<td>General Chemistry and Energetics</td>
<td>2</td>
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<td>CHEM272</td>
<td>General Bioanalytical Chemistry Laboratory</td>
<td>2</td>
</tr>
<tr>
<td>ENGL101</td>
<td>Academic Writing</td>
<td>3</td>
</tr>
<tr>
<td>Course</td>
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<td>Credits</td>
</tr>
<tr>
<td>------------</td>
<td>--------------------------------------------</td>
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<tr>
<td>ENGL393</td>
<td>Technical Writing</td>
<td>3</td>
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<tr>
<td>MATH120</td>
<td>Elementary Calculus I</td>
<td>3</td>
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<tr>
<td>NFSC112</td>
<td>Food: Science and Technology</td>
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<tr>
<td>BCHM463</td>
<td>Biochemistry of Physiology</td>
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<tr>
<td>NFSC398</td>
<td>Seminar</td>
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<td>NFSC421</td>
<td>Food Chemistry</td>
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<td>NFSC423</td>
<td>Food Chemistry Laboratory</td>
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<tr>
<td>NFSC430</td>
<td>Food Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>NFSC431</td>
<td>Food Quality Control</td>
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<tr>
<td>PLSC110</td>
<td>Introduction to Horticulture</td>
<td>3</td>
</tr>
<tr>
<td>or PLSC112</td>
<td>Introductory Crop Science</td>
<td></td>
</tr>
<tr>
<td>PLSC130</td>
<td>Did Yeast Create Civilization?</td>
<td>3</td>
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<tr>
<td>AGST3XX</td>
<td>Viticulture and Enology</td>
<td>4</td>
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<tr>
<td>AGST3XX</td>
<td>Brewing and Distilling</td>
<td>4</td>
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<td>NFSC412</td>
<td>Food Processing Technology</td>
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<tr>
<td>NFSC2XX</td>
<td>Fermented Food, Feed, and Pharmaceuticals</td>
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<td>NFSC4XX</td>
<td>Fermentation Science Laboratory</td>
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</tr>
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<td>NFSC4XX</td>
<td>Cheese and Fermented Dairy Products</td>
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<td>NFSC386</td>
<td>Experiential Learning</td>
<td>3-6</td>
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<tr>
<td>NFSC4XX</td>
<td>Sensory Analysis Lab</td>
<td>3</td>
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</tbody>
</table>

Total Credits: 87-90

Course numbers boxed and with “XX” are new to the program, all other courses already exist. Below is a representative course of study for a new freshman at UMD; specific articulation agreements will be established with each of the local community colleges for the offering at Shady Grove as well as for students transferring to College Park.
### Year 1

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Cr</th>
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<tbody>
<tr>
<td><strong>FALL</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MATH 120</td>
<td>Elementary Calculus I</td>
<td>3</td>
</tr>
<tr>
<td>PLSC 130</td>
<td>Did Yeast Create Civilization?</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 131/132</td>
<td>General Chemistry (plus lab)</td>
<td>4</td>
</tr>
<tr>
<td>ENGL 101</td>
<td>Academic Writing</td>
<td>3</td>
</tr>
<tr>
<td>INAG 110</td>
<td>Oral Communication</td>
<td>3</td>
</tr>
<tr>
<td><strong>SPRING</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PLSC 110 OR 112</td>
<td>Introduction to Horticulture OR Introduction to Crop Science</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>General Education requirement</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 231/232</td>
<td>Organic Chemistry (plus lab)</td>
<td>4</td>
</tr>
<tr>
<td>BSCI 170/171</td>
<td>Principles of Molecular and Cell Biology (plus lab)</td>
<td>4</td>
</tr>
<tr>
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<td><strong>Total Year 1 Credits</strong></td>
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### Year 2

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<tbody>
<tr>
<td><strong>FALL</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>NFSC 112</td>
<td>Food Science &amp; Technology</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 241/242</td>
<td>Organic Chemistry (plus lab)</td>
<td>4</td>
</tr>
<tr>
<td>BSCI 223</td>
<td>General Microbiology</td>
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<td></td>
<td>General Education requirement</td>
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<tr>
<td><strong>SPRING</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEM 271/272</td>
<td>General Chemistry &amp; Energetics (plus Bioanalytical lab)</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>General Education requirement</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>General Education requirement</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>elective</td>
<td>3</td>
</tr>
<tr>
<td>NFSC 2XX</td>
<td>Fermented Food, Feed, and Pharmaceuticals</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td><strong>Total Year 2 Credits</strong></td>
<td>30</td>
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### Year 3

<table>
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<tbody>
<tr>
<td><strong>FALL</strong></td>
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<tr>
<td>BCHM 463</td>
<td>Biochemistry of Physiology</td>
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<tr>
<td>ENGL 393</td>
<td>Professional Writing</td>
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<td>AGST 3XX</td>
<td>Viticulture and Enology</td>
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<td>NFSC 430</td>
<td>Food Microbiology</td>
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<td>Elective</td>
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<tr>
<td><strong>SPRING</strong></td>
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</table>
See Appendix B for course descriptions for those courses offered by the two departments that will deliver the major. All other course descriptions are available in the University’s Undergraduate Catalog (https://courseleaf.umd.edu/undergraduate/).

**General Education.** Students will complete their science and mathematics general education requirements by way of fulfilling major requirements, with space in the curriculum for all other General Education requirements. Students who transfer to UMD with an associate degree from a Maryland community college are deemed to have completed their General Education requirements except for Professional Writing, which is typically taken in their third year of study.

**Accreditation or Certification Requirements.**

N/A
Other Institutions or Organizations. The department does not currently intend to contract with another institution or non-collegiate organization for this program.

Student Support. Faculty in the two departments will be responsible for student counseling, internship management, research functions and extension services to the industry. Initially, a 0.5 FTE staff support will be assigned to assist the management of the fermentation science program. Two teaching assistants will be allocated for the program each semester to assist with classroom instruction/discussion and laboratory operations. Shady Grove students will receive academic advising and support from a full-time academic advisor at Shady Grove who will report up to the NSFC unit. This advising includes the usual scheduling of classes, evaluation of progress towards the degrees, and identification of resources.

Marketing and Admissions Information. The NFSC department has developed a plan for recruiting students at area high schools, through AGNR’s Ag Discovery summer program offered jointly with the USDA, and via other outlets in which the College is already engaged with community stakeholders across the state. The College has close working relationships with the Maryland Department of Agriculture, the Maryland Agricultural Education Foundation, and Farm Bureau offices across the state and regularly hosts or participates in county activities as well as the Maryland State Fair. Local industry stakeholders will be encouraged to promote the program and provide scholarships and internship opportunities.

Undergraduate admission to the University of Maryland is managed centrally through a holistic review process. The Office of Undergraduate Admissions works closely with academic units across the university to recruit and admit students into programs at both the College Park and Shady Grove locations. On the College Park campus, many students enter the University without a declared major, so the College has continued opportunities to recruit students to the major once the students are already on campus. Students at Shady Grove, all of whom come as transfer students, are admitted directly to the major.

H. Adequacy of Articulation

Montgomery College is typically the largest feeder of transfer students to the university at both the College Park and Shady Grove locations. Prior to program launch at Shady Grove, the AGNR faculty will work with counterparts at Montgomery College to outline specific curriculum requirements for the transfer pathway into years 3 and 4 of the program. As the program develops, outreach will continue with other local community colleges in, for example, Frederick and Prince Georges County.

I. Adequacy of Faculty Resources

Program faculty. Appendix A contains a full list of Nutrition and Food Science faculty as well as those faculty within Plant Sciences and Landscape Architecture who are expected to teach courses required for the program.

Faculty training. Faculty teaching in this program will have access to instructional development opportunities available across the College Park campus, including those offered as part of the Teaching and Learning Transformation Center. For online elements of the coursework, instructors will work with the learning design specialists on campus to incorporate best practices when teaching in the online environment.
J. Adequacy of Library Resources

The University of Maryland Libraries has assessed library resources required for this program. The assessment concluded that the University Libraries can meet, with its current resources, the curricular and research needs of the program.

K. Adequacy of Physical Facilities, Infrastructure, and Instructional Resources

Dedicated and shared laboratory and classroom facilities, as well as office space, have been identified for the program. The NFSC Department is renovating a pilot plant facility in the Animal Sciences Building that can be used to house pilot-scale fermenters and equipment for teaching demonstration, student laboratory practices and research functions. The departmental laboratories and walk-in cold rooms in Marie Mount Hall and Skinner Building, after remodeling, can also be used for teaching and laboratory practice of fermentation science courses. The Shady Grove offering will be in the new Biomedical Sciences and Engineering (BSE) Education building, which will have dedicated laboratory space for the program, along with shared classrooms.

L. Adequacy of Financial Resources

Resources for the program will come primarily from the College of Agriculture and Natural Resources. For the Shady Grove option, resources will come from tuition revenue and from the Governor’s Workforce Development Initiative funds that were specifically directed towards implementation of STEM degree programs at the Universities at Shady Grove. See Tables 1 and 2 for anticipated resources and expenditures. A brief description of expenses and revenue is included here as well.

Resources:

1. Reallocated Funds: The University anticipates that some additional startup costs will be incurred until a full cohort of students is enrolled in the program. Reallocated resources will come from a redirection of effort from within the College and academic units.
2. Tuition revenue: For the on-campus delivery of the program, the University does not anticipate an overall increase in enrollment, and thus no new additional tuition revenue is projected for those students. Students enrolling in the Shady Grove offering are expected to be new to the University, and student counts and tuition revenue only for those students is included.
3. Grants, Contracts and External Sources: The Shady Grove offering will be supported by the Governor’s Workforce Development initiative, most specifically for increasing opportunities in STEM disciplines on the Shady Grove campus.

Expenditures:

1. Most courses are already available and being taught by NFSC and PSLA faculty. Four additional of faculty time will be required to teach the seven new courses, spread over both campuses.
2. Approximately 0.5 FTE of administrative support will be assigned to assist with program management.
3. Approximately 1.0 FTE of additional support will be assigned for student advising, class coordination, and communication.
4. Two teaching assistants will be allocated for the program each semester to assist with classroom instruction/discussion and laboratory operations.
5. Equipment funding will go towards laboratory facilities. The NFSC Department is renovating a pilot plant facility in the Animal Sciences Building that can be used to house pilot-scale fermenters and equipment for teaching demonstration, student laboratory practices and research functions. The departmental laboratories and walk-in cold rooms in Marie Mount Hall and Skinner Building, after remodeling, can also be used for teaching and laboratory practice of fermentation science courses.

6. No new library resources are required for the program.

7. Renovations to or reallocation of space will be managed by the College.

8. Operational expenses include classroom rental at USG, travel to/from Shady Grove for instruction and field work, and materials and supplies for the laboratories.

M. Adequacy of Program Evaluation

Formal program review is carried out according to the University of Maryland’s policy for Periodic Review of Academic Units, which includes a review of the academic programs offered by, and the research and administration of, the academic unit (http://www.president.umd.edu/policies/2014-i-600a.html). Program Review is also monitored following the guidelines of the campus-wide cycle of Learning Outcomes Assessment (https://www.irpa.umd.edu/Assessment/LOA.html). Faculty within the department are reviewed according to the University’s Policy on Periodic Evaluation of Faculty Performance (http://www.president.umd.edu/policies/2014-ii-120a.html). Since 2005, the University has used an online course evaluation instrument that standardizes course evaluations across campus. The course evaluation has standard, university-wide questions and also allows for supplemental, specialized questions from the academic unit offering the course.

N. Consistency with Minority Student Achievement goals

An important aspect of this program is to draw upon students in the community colleges, which have traditionally larger numbers of African and Latin Americans than does UMD, and thereby improving the numbers of underrepresented minorities in STEM education. This will be a factor in student recruitment.

O. Relationship to Low Productivity Programs Identified by the Commission

N/A

P. Adequacy of Distance Education Programs

N/A
Tables 1 and 2: Resources and Expenditures

TABLE 1: RESOURCES

<table>
<thead>
<tr>
<th>Resources Categories</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
<th>Year 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Reallocated Funds</td>
<td>$100,000</td>
<td>$100,000</td>
<td>$100,000</td>
<td>$50,000</td>
<td>$50,000</td>
</tr>
<tr>
<td>2. Tuition/Fee Revenue (c+g below)</td>
<td>$35,280</td>
<td>$90,854</td>
<td>$159,110</td>
<td>$212,094</td>
<td>$273,071</td>
</tr>
<tr>
<td>a. #FT Students</td>
<td>3</td>
<td>8</td>
<td>15</td>
<td>20</td>
<td>25</td>
</tr>
<tr>
<td>b. Annual Tuition/Fee Rate</td>
<td>$8,824</td>
<td>$9,089</td>
<td>$9,361</td>
<td>$9,642</td>
<td>$9,931</td>
</tr>
<tr>
<td>c. Annual FT Revenue (a x b)</td>
<td>$26,472</td>
<td>$72,710</td>
<td>$140,421</td>
<td>$192,844</td>
<td>$248,287</td>
</tr>
<tr>
<td>d. # PT Students</td>
<td>2</td>
<td>4</td>
<td>4</td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td>e. Credit Hour Rate</td>
<td>$367</td>
<td>$378</td>
<td>$389</td>
<td>$401</td>
<td>$413</td>
</tr>
<tr>
<td>f. Annual Credit Hours</td>
<td>12</td>
<td>12</td>
<td>12</td>
<td>12</td>
<td>12</td>
</tr>
<tr>
<td>g. Total Part Time Revenue (d x e x f)</td>
<td>$8,808</td>
<td>$18,144</td>
<td>$18,689</td>
<td>$19,249</td>
<td>$24,784</td>
</tr>
<tr>
<td>3. Other External Sources</td>
<td>$500,000</td>
<td>$500,000</td>
<td>$500,000</td>
<td>$500,000</td>
<td>$500,000</td>
</tr>
<tr>
<td>4. Other Sources</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
</tr>
<tr>
<td>TOTAL (Add 1 - 4)</td>
<td>$635,280</td>
<td>$690,854</td>
<td>$759,110</td>
<td>$762,094</td>
<td>$823,071</td>
</tr>
</tbody>
</table>

Tuition revenue is based on AY2020-21 rates for the University. It does not include mandatory fees or laboratory fees. The University is not anticipating overall enrollment growth on the College Park campus because of this new major, so no new tuition revenue is included for the on-campus delivery. Students at the Universities at Shady Grove are likely to be new to the University and only those students are included in computing the tuition revenue. Reallocated funds assume support from the State’s Workforce Development Initiative targeted towards programs to be delivered at the Universities at Shady Grove. For the purposes of budgeting, all students are assumed to be residents of Maryland.

Projected student enrollment

<p>| | | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>#FT UMCP students</td>
<td>5</td>
<td>10</td>
<td>20</td>
<td>25</td>
<td>30</td>
</tr>
<tr>
<td>#PT UMCP students</td>
<td>2</td>
<td>4</td>
<td>8</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>#FT USG students</td>
<td>3</td>
<td>8</td>
<td>15</td>
<td>20</td>
<td>25</td>
</tr>
<tr>
<td>#PT USG students</td>
<td>2</td>
<td>4</td>
<td>4</td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td>TOTAL student enrollment</td>
<td>12</td>
<td>23</td>
<td>46</td>
<td>52</td>
<td>58</td>
</tr>
</tbody>
</table>
### TABLE 2: EXPENDITURES

<table>
<thead>
<tr>
<th>Expenditure Categories</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
<th>Year 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Faculty (b+c below)</td>
<td>$478,800</td>
<td>$493,164</td>
<td>$507,959</td>
<td>$523,198</td>
<td>$538,894</td>
</tr>
<tr>
<td>a. #FTE</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
<td>4.0</td>
</tr>
<tr>
<td>b. Total Salary</td>
<td>$360,000</td>
<td>$370,800</td>
<td>$381,924</td>
<td>$393,382</td>
<td>$405,183</td>
</tr>
<tr>
<td>c. Total Benefits</td>
<td>$118,800</td>
<td>$122,364</td>
<td>$126,035</td>
<td>$129,816</td>
<td>$133,710</td>
</tr>
<tr>
<td>2. Admin. Staff (b+c below)</td>
<td>$39,900</td>
<td>$41,097</td>
<td>$42,330</td>
<td>$50,866</td>
<td>$52,392</td>
</tr>
<tr>
<td>a. #FTE</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>b. Total Salary</td>
<td>$30,000</td>
<td>$30,900</td>
<td>$31,827</td>
<td>$38,245</td>
<td>$39,393</td>
</tr>
<tr>
<td>c. Total Benefits</td>
<td>$9,900</td>
<td>$10,197</td>
<td>$10,503</td>
<td>$12,621</td>
<td>$13,000</td>
</tr>
<tr>
<td>3. Total Support Staff (b+c below)</td>
<td>$79,800</td>
<td>$82,194</td>
<td>$84,660</td>
<td>$87,200</td>
<td>$89,816</td>
</tr>
<tr>
<td>a. #FTE</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
<td>1.0</td>
</tr>
<tr>
<td>b. Total Salary</td>
<td>$60,000</td>
<td>$61,800</td>
<td>$63,654</td>
<td>$65,564</td>
<td>$67,531</td>
</tr>
<tr>
<td>c. Total Benefits</td>
<td>$19,800</td>
<td>$20,394</td>
<td>$21,006</td>
<td>$21,636</td>
<td>$22,285</td>
</tr>
<tr>
<td>4. Graduate Assistants (b+c)</td>
<td>$0</td>
<td>$88,949</td>
<td>$91,617</td>
<td>$94,366</td>
<td>$97,197</td>
</tr>
<tr>
<td>a. #FTE</td>
<td>0.0</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
<td>2.0</td>
</tr>
<tr>
<td>b. Stipend</td>
<td>$0</td>
<td>$49,440</td>
<td>$50,923</td>
<td>$52,451</td>
<td>$54,024</td>
</tr>
<tr>
<td>c. Tuition Remission</td>
<td>$0</td>
<td>$39,509</td>
<td>$40,694</td>
<td>$41,915</td>
<td>$43,172</td>
</tr>
<tr>
<td>5. Equipment</td>
<td>$40,000</td>
<td>$20,000</td>
<td>$20,000</td>
<td>$15,000</td>
<td>$15,000</td>
</tr>
<tr>
<td>6. Library</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
</tr>
<tr>
<td>7. New or Renovated Space</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
<td>$0</td>
</tr>
<tr>
<td>8. Operational Expenses</td>
<td>$12,321</td>
<td>$12,198</td>
<td>$13,990</td>
<td>$12,574</td>
<td>$13,693</td>
</tr>
<tr>
<td><strong>TOTAL (Add 1 - 8)</strong></td>
<td><strong>$650,821</strong></td>
<td><strong>$737,602</strong></td>
<td><strong>$760,556</strong></td>
<td><strong>$783,203</strong></td>
<td><strong>$806,991</strong></td>
</tr>
</tbody>
</table>

Notes: Graduate assistants are included in the budget to support instruction. Other expenses include lab equipment and software maintenance, materials and supplies, program outreach, and travel related to the program.
Appendix A: Faculty who will support the Fermentation Science Program

All faculty hold doctoral degrees in a field relevant to the discipline. Faculty biographies and research interests can be found on the department web sites (https://nfsc.umd.edu/people/faculty, https://psla.umd.edu/people/faculty). All faculty listed below are full-time. Specific course assignments have not yet been made but will be made in time to schedule the courses for the target start term of the program. Additional hires are anticipated to support the program as it develops.

<table>
<thead>
<tr>
<th>Faculty Name</th>
<th>Highest Degree Earned - Field and Institution</th>
<th>Rank</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheng-I Wei</td>
<td>Ph.D., Microbiology, University of California at Davis</td>
<td>Professor and Interim Chair, NFSC</td>
</tr>
<tr>
<td>Jianghong Meng</td>
<td>Ph.D., D.V.M., Preventive Medicine and Food Safety, University of California at Davis</td>
<td>Professor, NFSC, Director of the Center for Food Safety &amp; Security Systems (CFS3), and Director of the Joint Institute for Food Safety &amp; Applied Nutrition (JIFSAN)</td>
</tr>
<tr>
<td>Rohan V. Tikekar</td>
<td>Ph.D., Food Science, Pennsylvania State University</td>
<td>Associate Professor, NFSC &amp; CFS3</td>
</tr>
<tr>
<td>Abani K. Pradham</td>
<td>Ph.D., Biological Engineering, University of Arkansas</td>
<td>Associate Professor, NFSC</td>
</tr>
<tr>
<td>John Erwin</td>
<td>Ph.D., Horticulture, Michigan State University</td>
<td>Professor and Chair, PSLA</td>
</tr>
<tr>
<td>Angus Murphy</td>
<td>Ph.D., Biology, University of California at Santa Cruz</td>
<td>Professor, PSLA</td>
</tr>
<tr>
<td>William Phillips</td>
<td>Ph.D., Weed/Crop Ecophysiology, University of Maryland</td>
<td>Clinical Assistant Professor, PSLA</td>
</tr>
<tr>
<td>Diana Cochran</td>
<td>Ph.D., Agricultural Science, Mississippi State University</td>
<td>Clinical Assistant Professor, PSLA</td>
</tr>
</tbody>
</table>
Appendix B: Course Descriptions for NFSC and PLSC courses in the Fermentation Science major

All approved course descriptions can also be found in the University’s Undergraduate Catalog (https://courseleaf.umd.edu/undergraduate/approved-courses/). Courses with an XX numbering are new to the program and will undergo the normal campus approval process in parallel with program development.

NFSC 112 - Food: Science and Technology
Introduction to the realm of food science, food technology and food processing. An overview of the largest industry in the U.S. with emphasis on the science of food and the technology of food preservation from harvest through processing and packaging to distribution and consumer utilization.

NFSC 398 – Seminar
Presentation and discussion of current literature and research in food science.

NFSC421 - Food Chemistry
Basic chemical and physical concepts are applied to the composition and properties of foods. Emphasis on the relationship of processing technology to the keeping quality, nutritional value, and acceptability of foods.

NFSC423 - Food Chemistry Laboratory
Analysis of the major and minor constituents of food using chemical, physical and instrumental methods in concordance with current food industry and regulatory practices. Laboratory exercises coincide with lecture subjects in NFSC421.

NFSC430 - Food Microbiology
A study of microorganisms of major importance to the food industry with emphasis on food-borne outbreaks, public health significance, bioprocessing of foods, disease control, and the microbial spoilage of foods.

NFSC431 - Food Quality Control
PLSC110 - Introduction to Horticulture

An overview to the art and science of horticulture. Relationships between plant science and plant production, the use of horticultural plants and plant stress as influenced by cultural practices.

PLSC112 - Introductory Crop Science

Major crop plants including anatomy, physiology, morphology, history, use, adaptation, culture, improvement and economic importance.

PLSC130/AGST130 - Did Yeast Create Civilization?

Fermented foods have played a major role in the transition from nomadic to settled agrarian societies, the establishment of social and religious customs, the expansion of empires, and modern economies. To what extent are our past and current attitudes towards fermented foods rooted in historical and cultural imprints? Explore the central role of fermentation in human history and culture, the basic microbiological processes underlying fermentation processes, and the processes used to produce and distribute fermented foods. Find out how the fruits, grains, and dairy products used to produce fermented foods are grown and selected. Students will learn about the development and modern use of fermented dairy products, pickles, bread, tea, chocolate, wine, beer, distilled liquors, and pharmaceutical/manufactured products.

NFSC412 - Food Processing Technology

Provides in-depth study of the major industrial modes of food preservation. It integrates aspects of the biology, microbiology, biochemistry, and engineering disciplines as they relate to food processing technology and food science.

NFSC386 - Experiential Learning

Opportunities for internships and fieldwork, with permission of the department. Requires junior standing or higher.

AGST3XX - Viticulture and Enology

A scientific introduction to viticulture (grape-growing) and enology (winemaking). Topics include grape biology, species and cultivars, vineyard establishment and maintenance, fermentation and aging, wine classification, production, evaluation, storage and service, regulations, wine as food.

AGST3XX - Brewing and Distilling

A scientific introduction to beer production and distillation of spirits, societal influence, the science of fermentation, brewery and distillery operations, and economics of scale. Students will be able to analyze and demonstrate the steps in the brewing process like grain handling, wort production, starch conversions, boiling, filtration, pumping, fermentation, and distillation.
NFSC2XX - Fermented Food, Feed, and Pharmaceuticals

This course provides an introduction to the microbiology and biotechnology involved in the production of fermented food, feed, and pharmaceuticals. Students will gain important knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will learn about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.

NFSC4XX - Fermentation Science Laboratory

This course provides an introduction to the microbiology and biotechnology involved in the production of fermented food, feed, and pharmaceuticals. Students will gain important knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will learn about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.

NFSC4XX - Cheese and Fermented Dairy Products

A scientific introduction to production of cheese and other fermented dairy products. Students will be able to analyze and demonstrate the steps in their manufacturing process, determine quality control parameters, identify food safety risks and how to mitigate them.

NFSC4XX - Sensory Analysis Lab

This course provides an in-depth introduction to building students’ sensory evaluation skills and developing a greater understanding of the science behind food sensory perception. Students will be introduced to the various aspects of sensory evaluation, from human taste and flavor perception to sample preparation, the various sensory testing methods, and analyzing data obtained from sensory analyses using a combination of hands-on demonstration and experiential learning.
APPENDIX C: RUBRICS for DETERMINING PROFICIENCY in FERMENTATION SCIENCE LEARNING OUTCOMES

1. **Careers and opportunities in Fermentation Science** - Graduates of the fermentation science program will be able to describe many career paths available to them with the knowledge, skills, and experience they receive as undergraduates in the program. Graduates will be able to devise useful, feasible plans for courses, experiential learning, networking, and skill development leading to careers or advanced education programs that match their abilities, experience, and interests.

**Target assessment:**

**NFSC112 Food: Science and Technology**

Career nights run by the NFSC department.
200-level Critical Thinking and Speaking (COMM200)
NFSC386 Experiential Learning (Internship Experience in fermentation science) Advanced FS electives with relevant content

- **No evidence:** Student demonstrates minimal to no competency in this area.
- **Beginning:** Student struggles to define the fermentation science discipline and the types of careers it includes. Student may be able to name one or a few jobs outside of food industry related to fermentation science.
- **Developing:** Student can name several careers or areas of further study and connect those opportunities to the knowledge, skills, and experience they receive as an undergraduate.
- **Approaching proficiency:** Student is able to describe several career options available to them and makes deep connections between the knowledge, skills, and experience they receive as an undergraduate and specific job or educational opportunities.
- **Proficient:** Student can describe many career paths available to them with the knowledge, skills, and experience they receive as an undergraduate in the fermentation science program. Student is able to devise plans for courses, experiential learning, networking, and skill development leading to careers or advanced education programs aligned with their unique abilities, experience, and interests.
- **Advanced:** Student is successful in obtaining a job in an fermentation science-related discipline that requires a minimum of a bachelor’s of science degree, or in earning admission to a program of advanced study.

Scoring: Optimal score aimed to be attained within 4 years after the establishment of the fermentation science program (Optimal score attained by food science major in NFSC112 Food: Science and Technology & NFSC386 Experiential Learning (Internship Experience in fermentation science)).
2. **Fermentation Science**

Graduates of the undergraduate program will be able to apply fermentation science knowledge and research to enhance fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment. Students will learn the manufacturing steps involved in various fermented products and gain hands-on experience in making these products at pilot scale and evaluate their quality and safety.

**Targeted assessment:**

NFSC112 Food: Science and Technology (3)
NFSC421 Food Chemistry (3)
NFSC423 Food Chemistry Lab (3) NFSC412 Food Processing Technology (4) NFSC430 Food Microbiology (3) NFSC434 Food Microbiology Lab (3)

**NFSCxxx Fermentation Science Laboratory (4)**

- **No evidence:** Student demonstrates minimal to no knowledge, skills or abilities in this area
- **Beginning:** Student can list the principle of fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment.
- **Developing:** Student can describe, in more detail, the general fermentation process, propagation and modification of fermentation microbes, fermenter design and downstream processing including effluent treatment.
- **Approaching proficiency:** Student combines knowledge of manufacturing steps involved in various fermented products and attains limited hands-on experience in making these products at pilot scale and evaluating their quality and safety.
- **Proficient:** Student can provide a detailed description of manufacturing steps involved in various fermented products and attains entry-level hands-on ability in making these products at pilot scale and evaluating their quality.
- **Advanced:** In addition to proficiently describing the very detailed steps in manufacturing involved in various fermented products, the student demonstrates advanced proficiency in hands-on ability in making these products at pilot scale and evaluating their quality and safety.

Scoring: All target courses listed above, except NFSCxxx Fermentation Science Laboratory (4), have attained optimal scoring for the Food Science program in NFSC. Optimal score for NFSCxxx Fermentation Science Laboratory (4) in the program is aimed to be attained within 4 years after the establishment of the fermentation science program.
3. **Fermented Food, Feed and Pharmaceuticals** - Graduates of the fermentation science undergraduate program will be able to **correctly apply** their knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will **learn** about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.

**Targeted assessment:**

NFSC421 Food Chemistry (3) NFSC423 Food Chemistry Lab (3) NFSC430 Food Microbiology (3) NFSC434 Food Microbiology Lab (3) 200-level management courses 300 advanced electives and internships (NFSC386)

**NFSCxxx Fermented Food, Feed & Pharmaceuticals (3)**

- **No evidence**: Student demonstrates minimal to no knowledge, skills or abilities in this area.
- **Beginning**: Students can **list** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will **learn** about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
- **Developing**: Students can **briefly describe** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students will **start to develop** knowledge about the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
- **Approaching proficiency**: Students can **describe** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students’ knowledge is **approaching proficient** in the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
- **Proficient**: Students can **describe accurately** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students can **describe in depth** the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
- **Advanced**: Student can **expertly describe** knowledge on the use of prokaryotic and eukaryotic microorganisms in the fermentation of dairy, vegetables and fruits, meat, and grains (food), feed, and pharmaceuticals. The students can **expertly describe** their knowledge in the science of fermentation, fermenter design and scale-up, fermentation byproducts and downstream processing, and different types of fermentations.
Scoring: All target courses listed above, except NFSCxxx Fermented Food, Feed & Pharmaceuticals (3), have attained optimal scoring for the Food Science program in NFSC. Optimal score for NFSCxxx Fermented Food, Feed & Pharmaceuticals (3), is aimed to be attained within 4 years after the establishment of the Fermentation Science program.
4. **Fermentation Science literacy** - Knowledge of major issues in fermentation science. Graduates of this program will be well-versed in the issues related to fermentation science such that they contribute to societal debates around the future of farming, the use of microbes & phages in fermentation, sustainability of our fermentation science industry, worker needs of the industry, and scaling fermentation science enterprises up and down to meet our growing population’s needs for fermented products. Graduates of this undergraduate program will also be able to select, understand, and critically evaluate scientific studies in fermentation science disciplines such that they employ research that is applicable, timely, accurate, and useful for their fermentation science and management needs.

Targeted assessment:
- NFSC112 Food: Science & Technology (3)
- NFSC412 Food Processing Technology (4)
- NFSC421 Food Chemistry (3)
- NFSC423 Food Chemistry Lab (3)
- NFSC431 Food Quality Control (4)
- NFSC430 Food Microbiology (3) NFSC434 Food Microbiology Lab (3)
- NFSCxxx Fermented Food, Feed & Pharmaceuticals (3)
- AGST3xx Viticulture and Enology (4)
- AGST3xx Brewing and Distilling (4)
- NFSCxxx Cheese and Fermented Dairy Products (3)
- NFSCxxx Fermentation Science Laboratory (4) NFSCxxx Sensory Analysis Laboratory (3)

- **No evidence**: Student demonstrates minimal to no knowledge, skills or abilities in this area.
- **Beginning**: Student can correctly name and order the steps of the scientific method and explain the value of critical source evaluation.
- **Developing**: Student can describe the principle strengths and weaknesses of several types of scientific study designs. Student can describe the role of different types of bias in our interpretation of research findings. Student can explain the scientific method and the process of scientific discovery.
- **Approaching proficiency**: Student can evaluate the 2-3 principal strengths and weaknesses of a study design and identify sources of bias in the study’s methodology and data analysis. Student can document a laboratory experiment or exercise using standard scientific formatting, basic data presentation methods, and scientific language and relate this process to the reporting of research in scientific journals.
- **Proficient**: Student is able to select, understand, and critically evaluate scientific studies in fermentation sciences disciplines such that they employ research that provides the highest quality of evidence available for their information needs. Student is able to write about scientific research in using evidenced based research.
- **Advanced**: Student can create scientific grant proposals, professional presentations, review papers, or other professional analyses of scientific evidenced based research.

Scoring: All target courses listed above, except those with NFSCxxx and AGST3xx labeled courses, have attained optimal scoring for the Food Science program in NFSC. Optimal scores for those with NFSCxxx and AGST3xx
labelled courses are aimed to be attained within 4 years after the establishment of the Fermentation Science program.
5. **Knowledge of major issues in Fermentation Science** - Graduates of the fermentation science program will be well-versed in the issues related to fermentation science such that they contribute to societal debates around them. Student will be able to describes, analyze, and critically evaluate the scientific, ethical, legal, and social dimensions of these issues.

**Targeted assessment:**

NFSC112 Food: Science & Technology (3) NFSC412 Food Processing Technology (4)
NFSC421 Food Chemistry (3)
NFSC423 Food Chemistry Lab (3) NFSC431 Food Quality Control (4)
NFSC430 Food Microbiology (3) NFSC434 Food Microbiology Lab (3)
NFSCxxx Fermented Food, Feed & Pharmaceuticals (3) AGST3xx Viticulture and Enology (4)
AGST3xx Brewing and Distilling (4)
NFSCxxx Cheese and Fermented Dairy Products (3) NFSCxxx Fermentation Science Laboratory (4) NFSCxxx Sensory Analysis Laboratory (3)

- **No evidence:** Student demonstrates minimal to no knowledge, skills or abilities in this area.
- **Beginning:** Student can name a few major controversies related to fermentation science.
- **Developing:** The student can describe several key controversies related to fermentation science, including the history of the issue, the major stakeholders’ positions, and the arguments they have in support of their point of view.
- **Approaching proficiency:** The student can describe several core controversies related to fermentation science and identify key stakeholders and their positions in those debates. Students start to apply scientific, ethical, legal, and social analysis to their evaluation of the issues in class lectures and assignments.
- **Proficient:** The student can describes, analyzes, and critically evaluates the scientific, ethical, legal, and social dimensions of the controversial issues surrounding fermentation science in class lectures and assignments.
- **Advanced:** Student can lead others in respectful, accurate, and relevant debates regarding controversial issues in animal science in class lectures. The student can propose feasible, useful avenues for addressing these issues.
Scoring: All target courses listed above, except those with NFSCxxx and AGST3xx labeled courses, have attained optimal scoring for the Food Science program in NFSC. Optimal scores for those with NFSCxxx and AGST3xx labelled courses, are aimed to be attained within 4 years after the establishment of the Fermentation Science program.
Appendix D

Potential for a Fermentation Science BS at University of Maryland College Park

Prepared for
University of Maryland College Park’s College of Agriculture and Natural Resources and MD Department of Commerce

Regional Economic Studies Institute

Daraius Irani, Ph.D., Chief Economist
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1.0 Executive Summary

The growth in fermentation science occupations in the Mid-Atlantic region has prompted University of Maryland College Park’s (UMCP) College of Agriculture and Natural Resources to consider developing a fermentation science program at UMCP. The Bachelor of Science (BS) in Fermentation Science would provide students with a solid foundation in this growing occupational field.

Prior to establishing this degree, UMCP, in conjunction with the Maryland Department of Commerce (Commerce; collectively these two entities are the Client), seeks a workforce study that examines the potential need for fermentation science at UMCP. Towson University’s Regional Economic Studies Institute (RESI) has completed this analysis on behalf of the Client.

To determine the potential for a bachelor’s program in fermentation science at UMCP, RESI considered the demand for and the supply of workers with a background in fermentation science in the state’s economy. These analyses are contextualized with industry and employment data at the state and regional level. In addition, the supply analysis examines existing programs to identify key traits or characteristics of successful educational programs.

RESI’s analysis yielded these key findings:

- Consumer demand for fermented products—such as alcoholic beverages, kombucha, kimchi, tempeh, and miso—has grown significantly in recent years.
- As of 2018, industries related to fermentation science employ 21,918 Marylanders.
- Maryland has seen a particularly large increase in establishments related to fermentation science, with breweries and distilleries growing by 218 percent and 375 percent, respectively, from 2014-2018.
- Despite historically not having a competitive advantage, Maryland is increasing its specialization in the fermentation science industry, adding 194 more jobs than expected in 2018.
- Fermentation science occupations in Maryland are projected to experience a robust growth rate of almost 7 percent (14,736 jobs) by 2026.
- Despite multiple programs being within a day’s drive of Maryland, there are currently no fermentation programs at colleges within the state.
- In total, only four comparable programs within 500 miles of College Park offer a bachelor’s degree in fermentation science.
- UMCP should consider that the BS in Fermentation Science could fill a gap in the state’s
educational system, which could benefit businesses in the state’s economy and incentivize students to study—and likely remain—within the state’s borders.
2.0 Report Overview

The growth in fermentation science occupations in the Mid-Atlantic region has prompted University of Maryland College Park’s (UMCP) College of Agriculture and Natural Resources to consider developing a fermentation science program at UMCP. The Bachelor of Science (BS) in Fermentation Science would provide students with a solid foundation in this growing occupational field.

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The report continues as follows:

- Section 3.0 presents an overview of the proposed degree program at UMCP,
- Section 4.0 presents the methods used for the analyses,
- Section 5.0 presents the demand analysis,
- Section 6.0 presents the supply analysis, and
- Section 7.0 presents the conclusion and recommendations.

The report also contains additional analysis and more detailed results in the appendices.

3.0 Proposed Program Overview

UMCP’s proposed BS program in fermentation science would be housed within the College of Agriculture and Natural Resources and, more specifically, in the Department of Nutrition and Food Science. This four-year degree would allow UMCP to expand its educational offerings for Maryland residents and increase its community outreach activities and extension programming, further fulfilling its mission as the land-grant institution in the state.
The program can draw upon existing faculty at UMCP, supplementing with additional hires as needed. In addition, the program would allow for industry collaboration to both ensure that the needs of future employers are met and that students are well prepared for the workforce after they graduate.

UMCP intends to have a dedicated research facility for the fermentation science program and has identified space on campus that could be converted for this purpose. Additional specialized teaching laboratory space will strengthen educational opportunities for students. These
planned dedicated facilities provide the opportunity for the university to apply for and/or obtain additional research and program-support funding.

4.0 Existing Fermentation Science Program Components

This section will provide an overview of existing fermentation science bachelor’s-level programs that are recognized by the Master Brewers Association of America.¹ While not an exhaustive list of all programs available nationally, the seven highlighted below are models of successful programs to help inform program development at UMCP.

4.1 Virginia Tech: BS in Food Science and Technology, Food and Beverage Fermentation Option

The BS in Food Science and Technology, Food and Beverage Fermentation Option degree at Virginia Tech combines core courses in basic sciences (biology, chemistry, organic chemistry, biochemistry, and microbiology), food sciences (food chemistry, quality assurance, product development, and packaging), and fermentation science in the context of food preservation and the human microbiome.² Additional educational opportunities for students include study abroad experiences within the major and the university-wide Cooperative Education and Internship Program.³⁴

4.2 Appalachian State University (North Carolina): BS in Fermentation Science

At Appalachian State University, the BS in Fermentation Science is an interdisciplinary program within the Department of Chemistry in the College of Arts and Sciences.⁵ Students in this major take classes in biology and chemistry, as well as marketing, business, and entrepreneurship.

While there is significant focus on fermentation as it relates to beer and wine production, students also have the opportunity to take courses related to biotechnology, agriculture, and sustainable development.⁶

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3 “Freising, Germany: Practical and Theoretical Brewing and Culture at TUM Weihenstephan,” Virginia Tech Department of Food Science and Technology, https://www.fst.vt.edu/programs/study-abroad/study-abroad-Germany.html.


5 “Fermentation Sciences,” Appalachian State University, accessed May 1, 2020, https://fermentation.appstate.edu/.

4.3 Colorado State University: BS in Fermentation Science and Technology

Housed within the Department of Human Science and Nutrition of Colorado State University’s College of Health and Human Sciences, the BS in Fermentation Science and Technology focuses on food and beverage fermentation.7 The program prioritizes industry connections and input, requiring students to complete a capstone research project under the supervision of an industry mentor.8 The program also has dedicated lab space that is open to both students and local industry.9

4.4 Metropolitan State University of Denver: BS in Brewery Operations, BS in Craft Brewing and Pub Operations

The Metropolitan State University of Denver offers two separate BS degrees: the major in Brewery Operations and the major in Craft Brewing and Pub Operations.10 These programs are focused specifically on beer and include courses in biology, chemistry, economics, marketing, business, management, law, and engineering.11 Students have the opportunity to interact with Denver’s beer industry through the on-campus Tivoli Brewery, as well as the Quality Analysis & Quality Control (QA/QC) and Brewing Production Labs.12

4.5 Oregon State University: BS in Food Science and Technology, Fermentation Science Option

At Oregon State University, students pursuing a BS in Food Science and Technology can choose to study fermentation science within their major.13 This applied science program focuses on food and beverage fermentation, though it is not solely focused on beer production. Students take courses in basic sciences (biology, chemistry, physics, mathematics), food sciences, and fermentation science. In addition to coursework, students have access to a variety of specialized facilities, including a brew house/malt house, a winery, a creamery, a baking lab, and a sensory science laboratory.14

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4.6 Southern Illinois University: BS in Fermentation Science
The BS in Fermentation Science at Southern Illinois University focuses on beverage and food fermentation. Students are required to take core courses in fermentation science, basic sciences (biology, chemistry, physics, mathematics), and electives related to hospitality, economics, or management. In addition to lecture and laboratory classwork, students can gain experience in the Fermentation Science Institute’s Service Lab, which provides technical assistance and analytical testing for products made by local fermentation businesses.

4.7 University of California Davis: BS in Food Science, Brewing Option
The University of California Davis offers a BS in Food Science, with the opportunity to focus on brewing. Students in this major study basic sciences (chemistry, physics, and biology) before focusing on food science coursework. To pursue the brewing option, students are required to take courses in brewing/malting and enzymology, in addition to a variety of electives on topics such as fermented foods, viniculture, new product development, brewing and beer, or quality assurance. Opportunities such as internships, a semester in Washington, DC, and independent/small group study supplement the academic curriculum. The university also houses a brewery laboratory on campus and offers certificates/outreach activities focused on beer and wine through their extension programs.

5.0 Methodology
Separate methodologies were utilized to analyze the demand for fermentation science graduates, as well as the supply of fermentation science graduates, in the state’s economy.

5.1 Demand Analysis
To begin the demand analysis, RESI first defined the fermentation science industry based on existing North American Industrial Classification System (NAICS) codes. NAICS codes utilized in the analysis include those related to alcoholic beverage and fermented food production, pharmaceutical and medicine manufacturing, and research and development in the sciences.

16 “Bachelor of Science Degree in Fermentation Science,” Southern Illinois University, accessed May 1, 2020, catalog.siu.edu/programs/ferm/index.pdf.
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Once the industry was defined, RESI analyzed a variety of publicly available and government data sources to study trends of the fermentation science industry. Data of interest related to consumer demand for final goods purchased by consumers, consumer interest in fermented goods, employment trends, and potential for future growth.

### 5.2 Supply Analysis
A scan of existing programs was conducted to identify institutions that offer educational opportunities related to fermentation science. From this scan, programs were categorized based on various characteristics, including:

- Proximity to College Park, MD;
- Degree level (bachelor’s degree, certificate, etc.); and
- Scope of coursework.

In addition, the supply analysis identified elements from other programs that UMCP should consider integrating into its potential bachelor’s degree offering, as well as any characteristics that could differentiate UMCP as a leader in academic fermentation science programs.

### 6.0 Demand Analysis
To understand the demand for a fermentation science degree, it is important to examine the industry structure and how that structure is changing over time. Because fermentation science is not typically defined within one industry, RESI identified primary industries associated with fermentation science.

Primary industries include:

1. Breweries
2. Wineries
3. Distilleries
4. Cheese Manufacturing

In addition to these four primary industries, secondary industries are also identified for context. While fermentation science may be utilized in these industries, they are likely to only form a small percentage.

Secondary industries include:
1. All Other Miscellaneous Food Manufacturing
2. Pharmaceutical and Medicine Manufacturing
3. Research and Development in the Physical, Engineering, and Life Sciences (except Nanotechnology and Biotechnology)
Graduates in these secondary industries, for example, may find themselves serving as a Fermentation Lead for vaccine development or using microbial fermentation to develop anticancer drugs. Those in “All Other Miscellaneous Food Manufacturing” may find themselves working at the numerous small and medium-sized companies producing fermented food products like kimchi, tempeh, and krauts.

To assess the market demand for fermentation science graduates, a three-step approach was used. First, drivers of demand for the fermentation industry were examined, which included looking at commodities of the fermentation science industry. Next, the structure of the fermentation industry was analyzed in terms of employment, establishments, and location quotients. This was done both statically and over time to show industry trends. Finally, occupational projections within the fermentation science industry were examined to understand future growth in employment.

### 6.1 Fermentation Product Demand

One of the most in-demand fermented products in the United States is alcoholic beverages. Over five years from 2014 to 2018, consumer expenditures on alcohol have increased faster than overall expenditures. As seen in Figure 1, this is true for all regions of the U.S. except for the West. Maryland, categorized in the South region by the U.S. Census Bureau, has seen a drastic increase in alcohol expenditures over those five years. While alcohol expenditures in the South have risen by 19 percent, overall expenditures have only risen by 9 percent. This implies that alcohol purchases continue to form a larger share of residents’ total expenditures in this region.

**Figure 1: Percent Change in Consumer Expenditures between 2014 and 2018**

<table>
<thead>
<tr>
<th>Region</th>
<th>Alcoholic Beverages</th>
<th>All Expenditures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Northeast</td>
<td>24%</td>
<td>11%</td>
</tr>
<tr>
<td>South</td>
<td>19%</td>
<td>9%</td>
</tr>
<tr>
<td>Midwest</td>
<td>16%</td>
<td>6%</td>
</tr>
<tr>
<td>West</td>
<td>4%</td>
<td>11%</td>
</tr>
</tbody>
</table>

Sources: US Census Bureau, RESI
Alcohol is not the only commodity driving demand in the fermentation science industry. Other non-alcoholic food and beverages—such as kombucha, kimchi, tempeh, and miso—have witnessed significant growth over the past five years.\textsuperscript{24,25} As seen in Figure 2, there has been a sharp uptick in interest since 2015, with kombucha and tempeh trending particularly well in Maryland compared to the United States.

**Figure 2: Percent Change in Google Trends Interest for Select Fermentation Products**

![Graph showing percent increase in interest between 2015 and 2020 for kombucha, kimchi, tempeh, and miso in Maryland and the US.]

Sources: Google Trends, RESI

6.2 **Employment in the Fermentation Industry**

In Maryland and across the U.S., this increased demand has led to a significant rise in both the number of establishments and employment within the industries related to fermentation science. As of 2018, almost 1,300 workers were employed in breweries, wineries, or distilleries across the state. In addition, graduates of fermentation science may find themselves in other industries, such as “All Other Misc. Food Manufacturing,” “Pharmaceutical and Medicine Manufacturing,” and “Research and Development,” all of which have relatively high employment levels not just in Maryland, but across the region.
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Not only do the fermentation science industries employ thousands of people across Maryland, these industries continue to grow. Between 2014 and 2018, “Breweries” and “All Other Misc. Food Manufacturing” grew the most at 216 percent and 166 percent, respectively. Maryland has also seen significant growth in “Wineries,” “Distilleries,” and “Research and Development in the Physical, Engineering, and Life Sciences.”

Figure 4: Percent Change by Industry between 2014 and 2018 for Maryland

<table>
<thead>
<tr>
<th>Industry</th>
<th>Number of Establishments</th>
<th>Employment %</th>
<th>Location Quotient</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breweries</td>
<td>218%</td>
<td>216%</td>
<td>68%</td>
</tr>
<tr>
<td>Wineries</td>
<td>43%</td>
<td>33%</td>
<td>13%</td>
</tr>
<tr>
<td>Distilleries</td>
<td>375%</td>
<td>39%</td>
<td>-1%</td>
</tr>
<tr>
<td>Cheese Manufacturing</td>
<td>33%</td>
<td>-32%</td>
<td>-29%</td>
</tr>
<tr>
<td>--------------------------------</td>
<td>-----------</td>
<td>-----------</td>
<td>-----------</td>
</tr>
<tr>
<td>All Other Misc. Food Manufacturing</td>
<td>75%</td>
<td>166%</td>
<td>132%</td>
</tr>
<tr>
<td>Pharmaceutical and Medicine Manufacturing</td>
<td>54%</td>
<td>-6%</td>
<td>-11%</td>
</tr>
<tr>
<td>Scientific Research and Development</td>
<td>8%</td>
<td>66%</td>
<td>58%</td>
</tr>
</tbody>
</table>

Sources: BLS, RESI

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26 The change was between 2014 and 2018. However, a number of data points were suppressed by BLS due to confidentiality concerns. For these cases, the suppressed values were assumed the same as the nearest value in the percent change calculation.
In terms of the number of establishments, Maryland has seen a particularly large increase in “Breweries” and “Distilleries,” growing by 218 percent and 375 percent, respectively.

Furthermore, all industries have shown growth in the number of establishments over the time period.

The location quotient is one way of assessing the competitive advantage or disadvantage a state or region may have in an industry. Maryland has seen particularly large increases in its competitive advantage in both “Breweries” and “All Other Misc. Food Manufacturing.” In absolute numbers—as seen in Figure 11 in Appendix B—Maryland still does not possess a competitive advantage in these industries. However, the state’s disadvantage is lessening.27

Another way of assessing the economic performance of industries is through a shift-share analysis, which examines how employment growth in the fermentation science industry in Maryland relates to the national economy and broader industry trends. This allows RESI to comment on whether Maryland holds an advantage in a particular industry and whether the state is experiencing growth in that particular industry. For more details regarding the shift-share analysis, see Appendix A.

Figure 5: Shift-Share Analysis for Select Fermentation Industries28
Figure 5 presents the results for the fermentation science industry in Maryland. If employment in Maryland kept pace with employment nationwide, the industry would be expected to have added 285 jobs (represented by the orange bar). In other words, 235 of the 735 total jobs

\[ \text{Source: BLS, RESI} \]

\[ \text{A location quotient that is less than one indicates that the industry is less concentrated compared to national levels. On the other hand, a location quotient greater than one means that the state or region has a competitive advantage since industry concentration is higher than national levels.} \]

\[ \text{Only industries that had complete data from 2015 to 2018 were used. These include Breweries, Wineries, Distilleries, and All Other Misc. Food Manufacturing.} \]
added in Maryland are due to conditions at the national level. The industrial mix (represented by the grey bar) shows that 54 jobs (of the total 735 jobs added) are due to differences in the fermentation science industry composition between Maryland and the national level.

Most notably, local conditions are responsible for 479 jobs (represented by the gold bar). This indicates that Maryland is increasing its specialization in the fermentation science industry, adding 194 more jobs than expected. The allocation effect (represented by the blue bar) shows that Maryland is specializing in an industry where it does not historically hold a competitive advantage—that is, at least an additional 83 jobs would have been added if the state held a competitive advantage in the fermentation science industry.

These favorable local conditions are likely due to not only increased demand for fermentation products, but also to changes in state policy that previously held the industry back. For example, in 2017 Maryland increased the limit on brewery taproom sales from 500 barrels per year to 3,000, coinciding with a 35 percent increase in brewery employment between 2017 and 2018 (as shown in Figure 9 in Appendix B). 29

In addition to whether national or local conditions are responsible for the growth, two other effects are noted in the shift-share analysis. The small industrial mix share shows that very little of the shift is due to changes occurring within the industry structure itself. The negative allocation effect indicates that Maryland still lacks a competitive advantage in the industries.

Coupled with the high Maryland share, this infers that Maryland is experiencing significant growth in industries where it is at a competitive disadvantage. This means that while Maryland currently does not have a competitive advantage in these industries, its advantage is growing relative to other states.

Further strengthening this potential for growth in the state are data that show the industry’s resilience in light of unanticipated emergencies. As the economic impacts of COVID-19 loom over almost every industry, fermented products are currently enjoying stable growth. In fact, the Fermentation Association reports that kombucha sales increased 10 percent during March 2020.30 The rationale for this growth is that consumers are seeking healthy foods that boost immunity with a longer shelf-life, making fermented foods a natural choice during the pandemic.31

In addition to industries, it is important to look at the relevant occupations in the fermentation science. To find relevant occupations, RESI used the O*NET technology skills and tools search to
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31 Ibid
filter occupations by those that used fermentation technologies. These occupations were then mapped to the Maryland Department of Labor’s occupational projections data. As seen in Figure 6, fermentation science occupations are projected to experience a robust growth rate of almost 7 percent (14,736 jobs) by 2026. This is compared to a 7.7 percent growth rate for all occupations in Maryland.

Figure 6: Fermentation Science Occupation Growth Through 2026

<table>
<thead>
<tr>
<th>Occupation</th>
<th>Growth Through 2026</th>
<th>Jobs in 2026</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medical Scientists, Except Epidemiologists</td>
<td>9.6%</td>
<td>5,090</td>
</tr>
<tr>
<td>Biochemists and Biophysicists</td>
<td>8.6%</td>
<td>1,814</td>
</tr>
<tr>
<td>Bakers</td>
<td>5.6%</td>
<td>3,759</td>
</tr>
<tr>
<td>Separating, Filtering, Clarifying, Precipitating, and Still Machine Setters, Operators, and Tenders</td>
<td>5.3%</td>
<td>474</td>
</tr>
<tr>
<td>Microbiologists</td>
<td>5.1%</td>
<td>2,059</td>
</tr>
<tr>
<td>Environmental Engineering Technicians</td>
<td>4.8%</td>
<td>374</td>
</tr>
<tr>
<td>Chemical Equipment Operators and Tenders</td>
<td>1.5%</td>
<td>1,018</td>
</tr>
<tr>
<td>Food Scientists and Technologists</td>
<td>1.4%</td>
<td>148</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>6.9%</strong></td>
<td><strong>14,736</strong></td>
</tr>
</tbody>
</table>

Sources: Maryland Department of Labor, RESI

The top growing occupations tend to be in the Life Sciences, with “Medical Scientists” and “Biochemists and Biophysicists” growing the fastest at 9.6 and 8.6 percent, respectively. Fermentation science graduates may find themselves in this burgeoning field helping to develop biofuels—this is particularly important as Maryland continues its aggressive push to reduce greenhouse gas emissions. Brewers, winemakers, and distillers (reflected in the “Separating, Filtering, Clarifying, Precipitating, and Still Machine Setters, Operators, and Tenders” occupation) are also projected to grow at a healthy pace of 5.3 percent through 2026.

Through this analysis, it can be seen that while the fermentation industry is relatively small in Maryland, growth has been robust through 2018. Graduates in fermentation science will enjoy a healthy market not just in traditional industries, such as breweries, wineries, and distilleries, but also through growing niche industries, such as kombucha, kefir, tempeh, and kimchi.
As consumer preferences change to opt for higher-quality, locally sourced products, the knowledge and skills cultivated in a fermentation science program may help the industry adapt.


7.0 Supply Analysis

In order to understand the existing supply of fermentation science or related degrees and programs, RESI looked at the existing programs offered at colleges and universities across the United States. For this analysis, RESI included any programs that offered an advanced degree or formal post-baccalaureate certificate. As an example, this includes an 18-credit Brewing Science Certificate offered by the University of the Sciences, but excludes the Business of Craft Beer Certificate offered by the University of Vermont, which requires the completion of three eight-week online courses.

There are four significant factors to consider when comparing a potential fermentation science degree at UMCP with existing programs in the United States:

1. Proximity to College Park, MD;
2. Degree level;
3. Scope of program; and
4. Enrollment / Size of program.

This section will examine each of the above factors to determine the current supply of comparable programs, as well as how these factors may inform the parameters of the program being proposed by UMCP.

7.1 Geographic Location of Comparable Programs

Distance from home is one of many factors that potentially affects where students enroll. The results of a 2016 survey showed that 56.2 percent of students attending a public four-year college remained within 50 miles of home, with an additional 12.7 percent within 100 miles of home. Because of this, Maryland students are far less likely to attend comparable fermentation science programs that are not within the state. The proximity effect continues after students graduate from college, with 40 percent of graduates from state universities remaining within 50 miles of campus. This limits the ability of Maryland industries to benefit from programs located outside of the state.

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None of the current programs in Fermentation Science are offered within Maryland, and very few could be considered to be within close proximity of the state. Figure 7 shows all programs offered by schools within regional proximity of College Park, defined as a driving distance of 500 miles or less.

**Figure 7: Comparable Programs Within Regional Proximity of College Park**

<table>
<thead>
<tr>
<th>School</th>
<th>City</th>
<th>State</th>
<th>Degree Name</th>
<th>Degree Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>University of the Sciences</td>
<td>Philadelphia</td>
<td>PA</td>
<td>Brewing Science</td>
<td>Post-Bac Certificate</td>
</tr>
<tr>
<td>Virginia Tech</td>
<td>Blacksburg</td>
<td>VA</td>
<td>Food and Beverage Fermentation</td>
<td>B.S.</td>
</tr>
<tr>
<td>Edinboro University</td>
<td>Edinboro</td>
<td>PA</td>
<td>Fermentation Science</td>
<td>B.S.</td>
</tr>
<tr>
<td>SUNY Cobleskill</td>
<td>Cobleskill</td>
<td>NY</td>
<td>Applied Fermentation</td>
<td>B.T.</td>
</tr>
<tr>
<td>Appalachian State University</td>
<td>Boone</td>
<td>NC</td>
<td>Fermentation Sciences</td>
<td>B.S.</td>
</tr>
<tr>
<td>A-B Tech Community College</td>
<td>Asheville</td>
<td>NC</td>
<td>Brewing, Distillation, and Fermentation</td>
<td>A.A.S.</td>
</tr>
</tbody>
</table>

Sources: RESI, Program Websites

Of all the programs within Maryland’s region, most are still on the edge of the defined distance, with four of the above programs being located 350 miles or further from College Park. Figure 8 visualizes the location of each program in relation to the main UMCP campus.
An additional A.A.S. program in Brewing and Fermentation Science is currently being offered at the Pennsylvania College of Technology, located in Williamsport, PA. However, this program is being converted into a one-year certificate program beginning in Fall 2021. As the outline of this new program is currently unclear, it was dropped from the analysis.
When considering the location of existing programs, it is also important to consider the effect of tuition costs on the enrollment decisions of a prospective student. Most importantly, there is a significant difference between in-state and out-of-state tuition at many schools, creating a major barrier to entry for prospective students outside of the state.

The size of this barrier depends on the tuition premium charged by each school. For example, Virginia Tech more than doubles the cost of tuition for out-of-state students, while Edinboro University charges a premium of approximately 43 percent.\textsuperscript{40,41} Notably, the University of the Sciences provides no in-state discount to PA residents.\textsuperscript{42}

Despite multiple programs being within a day’s drive of Maryland, there are currently no fermentation science programs within the state, preventing Maryland residents from taking
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advantage of in-state tuition rates.\textsuperscript{43,44} Given the tendency for graduates to enter the workforce either close to home or close to their school, this creates a disadvantage for Maryland industries that require workers with skills and knowledge related to fermentation.

### 7.2 Level of Degree Offered by Comparable Programs

Even for those programs in closer proximity to Maryland, it is important to consider that not all programs in the region offer the same degree, with one program geared towards a two-year Associate of Applied Science (A.A.S.) degree, and another offering an 18-credit post-baccalaureate certificate. In contrast, the proposed UMCP degree program would award graduates a four-year bachelor’s degree. These differences are important in determining the career prospects of graduates and potential workforce benefits of the specific program.

Bachelor’s degree programs, such as the one proposed by UMCP, use the additional two years of education to provide knowledge in a wider variety of topics related to their discipline. These degrees are considered more valuable in a competitive job market, and allow graduates to continue their education in a master’s or doctorate program. Associate degree programs use the shorter timeframe to focus more specifically on skills in a particular career field.\textsuperscript{45}

These differences are important when considering how much each regional program overlaps with the proposed UMCP degree. Each of the non-bachelor’s programs previously listed in Figure 7 address a more narrow selection of industries than the bachelor’s-level programs. At A-B Tech, the program limits its focus to the beverage industries of breweries, wineries, and distilleries. At the University of the Sciences, students are prepared for multiple careers specifically within the brewing industry.

In total, only four comparable degree programs within 500 miles of College Park offer a bachelor’s degree to graduates. When reconsidering proximity with this in mind, the closest fermentation science program is offered at Virginia Tech, located over four hours of driving time from College Park.

### 7.3 Scope of Industries Supported by Comparable Programs

As noted above, programs may provide a different scope as to the industry applications of fermentation science. Still, these differences in scope are not limited to those programs with differences in degree level.
While Maryland does participate in the Academic Common Market, a program that offers some in-state reciprocity for students enrolled at out-of-state universities in programs that are not offered in their state of residence, none of the universities included in this section participate in the program.


“Associate vs. Bachelor’s: Which is the Right Degree For You?,” Ashford University, accessed April 24, 2020, https://www.ashford.edu/online-degrees/online-learning/associate-vs-bachelors-which-is-the-right-degree-for-you.
Edinboro University in Pennsylvania provides an example of a wider scope, highlighting both dairy and pharmaceutical fermentation, as well as the craft beer and alcohol industries. In concert with the scope, the Fermentation Science program is established under the Chemistry Department in the College of Science and Health Professions. At Virginia Tech, the Food and Beverage Fermentation program limits its emphasis to “fermented foods and beverages,” such as beer, wine, and healthy foods.

Notably, each of these programs offers a wider scope than non-bachelor’s programs, such as the one offered by USciences. Coursework in this certificate program focuses entirely on beer, though the program may prepare students for a wider variety of careers within that specific industry.

Given that Maryland has a varied economy with many different industries, it would likely benefit the state for UMCP to approach their own program with the widest possible scope in mind. As seen in the demand analysis, statewide employment in “Pharmaceutical and Medicine Manufacturing” is currently higher than employment in all combined fermentation-related food and beverage industries. In order for any new program to have the largest possible impact on Maryland’s workforce, it is important that graduates have the skills and knowledge to fill jobs in all industries that utilize fermentation.

Designing a degree program to have a broad scope nevertheless means that UMCP should continue to pursue excellence in more specific areas. For example, the Master Brewers Association of America (MBAA) provides recognition to programs that prepare students for careers in both large and craft-scale brewing operations.

In four-year degree programs, recognition is based on achieving learning outcomes that cover multiple aspects of the brewing industry, including the science of brewing, operating a brewhouse, understanding flavor, and quality assurance. There are also guidelines to the facilities and equipment that are made available to students, the expertise of faculty, and the completion of internships within the industry.

Prospective students with a specific interest in breweries may be more likely to attend a program with this recognition, as it indicates that graduates will be qualified for jobs within the industry. Of those programs included in Figure 7, this recognition has been granted to the

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48 “Brewing Science Certificate,” University of the Sciences.

degrees offered at Virginia Tech and Appalachian State University. UMCP should consider the guidelines set by MBAA when building their program, in order to maximize both the appeal to prospective students and the value of the program to the brewing industry in Maryland.

### 7.4 Regional Enrollment at Comparable Programs

Even if every existing program offered the same degree level and scope as the one proposed by UMCP, there is still demand for an additional program, as long as the number of graduates is lower than what will be required by Maryland’s industries. Current enrollment figures at regional programs suggest there is still significant room for growth in this educational space.

According to enrollment data from each institution, the four programs listed in Figure 7 that offer a bachelor’s degree had less than 213 total students enrolled in fermentation science programs as of Fall 2018. The highest enrollment was seen at Appalachian State, with 102 enrolled students, while SUNY Cobleskill reported only a single enrolled student in their program at that time. Virginia Tech reported 91 students across the Food Science & Technology department, which offers four undergraduate degree options. They do not report numbers for each specific option, including Food and Beverage Fermentation. The program at Edinboro University was started in 2018, and has no enrollment data available. However, Edinboro enrolls less than 4,000 undergraduates total and is therefore likely to have relatively low enrollment in their Fermentation Science program. In addition to the four-year programs, A-B Tech Community College reported enrollment of 38 students for their related associate degree.

When considering the size of these enrollment figures, it is important to note that these are not annual graduates but rather total enrollment across a two-year or four-year program. Given the state-wide job growth figures provided previously in Figure 5, current enrollment in these programs is unlikely to fulfill the workforce demand in Maryland’s fermentation-related industries. This is even less likely when considering that these programs are all located in neighboring states with their own workforce needs.

### 8.0 Conclusion

UMCP’s BS in Fermentation Science would be a unique addition to Maryland’s educational offerings. Currently, no such program exists within the state. While a few programs exist within

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a day’s drive, most are more limited in scope and/or do not prepare students at the bachelor’s degree level. The UMCP program would benefit both students and the community at large through academic and extension programming, and could also allow the university to apply for and/or obtain additional external research funding for which it is currently less competitive.

Educating students in fermentation science in Maryland can also benefit the state’s economy. Maryland’s fermentation science industry is growing and encompasses a variety of activity in the region, including brewing and distilling, but also biofuels and vaccine or medicine production. Furthermore, occupations that require knowledge of fermentation science are expected to continue growing.

Based on existing successful programs, UMCP should consider the following recommendations as it develops its own fermentation science program:

- Establish an academic curriculum that focuses both on the basic sciences underlying fermentation and more specialized coursework on food science and fermentation;
- Engage with the MBAA to ensure that the BS in Fermentation Science is well aligned to the organization’s criteria;
- Determine if the scope of the fermentation science program will focus on food and beverage fermentation or will also incorporate biotechnology and pharmaceutical applications;
- Consider allowing students to cross-register in courses/colleges across UMCP—for example, in entrepreneurship, marketing, chemistry, or engineering;
- Provide students with the initiative to customize their studies through a variety of electives, internships, and/or independent study options;
- Foster relationships with state fermentation industry leaders to augment students’ learning through experiential opportunities;
- Collaborate with industry/employers in the development of facilities and laboratories for the program; and
- Engage with relevant federal agencies (the United States Department of Agriculture, the Food and Drug Administration, et cetera) to further develop opportunities for students.

With this context in mind, UMCP should consider that the BS in Fermentation Science could fill a gap in the state’s educational system, which could benefit businesses in the state’s economy and incentivize students to study—and likely remain—within the state’s borders. Pending funding and resource availability, a dedicated program in fermentation science could be a sound investment for UMCP.
9.0 References


“Freising, Germany: Practical and Theoretical Brewing and Culture at TUMWeihenstephan.” Virginia Tech Department of Food Science and Technology. https://www.fst.vt.edu/programs/study-abroad/study-abroad-Germany.html.


Appendix A—Detailed Methodology

The shift-share analysis is a tool used by regional economists to assess specialization and competitive advantages in particular industries. The basic premise of a shift-share is that changes in industry employment are due to a number of different factors, including how well the national economy is doing, regional conditions that are impacting growth, and patterns of change within the industry itself. The structure for this analysis follows the Esteban-Marquillas model:

\[ \Delta e = N + I + R + A \]

The change in employment for Maryland’s fermentation industry between 2014 and 2018 (\(\Delta e\)), is the sum of the national share of employment growth (\(N\)), the share due to industrial mix (\(I\)), the regional share of employment growth (\(R\)), and the allocation (or interaction) effect (\(A\)).

The national share represents the employment growth for the region if the industries would have grown at the same level as the national economy. The industrial mix number represents the employment change due to differences in industry make-up of Maryland compared to the U.S. For example, this shows the growth for the brewery industry versus the national average.

The next variable—the regional share component—is often the main focal point in any shift-share analysis. This variable shows how the region or state is growing relative to the national levels, and thus represents a measure of growth in the state’s competitive advantage. Finally, the allocation effect reflects the remaining contribution to the change in employment. This effect measures the job growth due to a region’s competitive advantage. A positive number implies that the state or region is growing (declining) in an industry where they have a competitive advantage (disadvantage). On the other hand, a negative value indicates that a state or region is growing (declining) in an industry where the state has a competitive disadvantage (advantage).
Implementation of this shift-share analysis was completed using the REAT R package: https://cran.r-project.org/web/packages/REAT/REAT.pdf.

Appendix B—Detailed Results

This appendix contains additional results from the demand and supply analyses.

B.1 Additional Demand Analysis Results
In this section, any data that are suppressed by BLS are presented with a * in the figures.

Figure 9: Maryland Annual Employment Level Changes by Industry

<table>
<thead>
<tr>
<th>Year</th>
<th>31212</th>
<th>31213</th>
<th>31214</th>
<th>311513</th>
<th>311999</th>
<th>325414</th>
<th>541715</th>
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<tr>
<td>2014</td>
<td>236</td>
<td></td>
<td>*</td>
<td>60</td>
<td>119</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>2015</td>
<td>352</td>
<td>243</td>
<td>153</td>
<td>16</td>
<td>116</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>2016</td>
<td>450</td>
<td>368</td>
<td>90</td>
<td>41</td>
<td>305</td>
<td>*</td>
<td>*</td>
</tr>
<tr>
<td>2017</td>
<td>553</td>
<td>305</td>
<td>127</td>
<td>*</td>
<td>288</td>
<td>2,616</td>
<td>10,740</td>
</tr>
<tr>
<td>2018</td>
<td>745</td>
<td>324</td>
<td>213</td>
<td>*</td>
<td>317</td>
<td>2,471</td>
<td>17,848</td>
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Change: 216%  33%  39%  -32%  166%  -6%  66%

Sources: BLS, RESI

Figure 10: Maryland Annual Number of Establishments by Industry

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<th>Year</th>
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<th>31213</th>
<th>31214</th>
<th>311513</th>
<th>311999</th>
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<th>541715</th>
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<td>22</td>
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<td>4</td>
<td>3</td>
<td>8</td>
<td>13</td>
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<td>2015</td>
<td>31</td>
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<td>6</td>
<td>3</td>
<td>9</td>
<td>13</td>
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<td>4</td>
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<tr>
<td>2017</td>
<td>52</td>
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<td>4</td>
<td>13</td>
<td>17</td>
<td>546</td>
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<tr>
<td>2018</td>
<td>70</td>
<td>40</td>
<td>19</td>
<td>4</td>
<td>14</td>
<td>20</td>
<td>589</td>
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</tbody>
</table>

Change: 218%  43%  375%  33%  75%  54%  8%

Sources: BLS, RESI

Figure 11: Maryland Annual Location Quotient Level by Industry

<table>
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<tr>
<th>Year</th>
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<th>31213</th>
<th>31214</th>
<th>311513</th>
<th>311999</th>
<th>325414</th>
<th>541715</th>
</tr>
</thead>
</table>

Change: 216%  33%  39%  -32%  166%  -6%  66%
### Potential for a Fermentation Science BS at University of Maryland College Park

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<table>
<thead>
<tr>
<th>Year</th>
<th>Change</th>
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<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
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<td>*</td>
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<td>*</td>
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<tr>
<td>2017</td>
<td>0.44</td>
<td>0.26</td>
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<td>*</td>
<td>0.47</td>
<td>4.25</td>
<td>1.49</td>
</tr>
<tr>
<td>2018</td>
<td>0.52</td>
<td>0.26</td>
<td>0.73</td>
<td>*</td>
<td>0.51</td>
<td>3.79</td>
<td>2.35</td>
</tr>
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</table>

| Change | 68% | 13% | -1% | -29% | 132% | -11% | 58% |

Sources: BLS, RESI

#### B.2 Additional Supply Analysis Results

Prior to introducing regional proximity as a limiting factor, RESI compiled a national list of programs identified as comparable to the Fermentation Science program proposed by UMCP.
### Figure 12: Full List of Comparable Programs within the Continental United States

<table>
<thead>
<tr>
<th>School</th>
<th>City</th>
<th>State</th>
<th>Degree Name</th>
<th>Degree Level</th>
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</thead>
<tbody>
<tr>
<td>U.C. Davis</td>
<td>Davis</td>
<td>CA</td>
<td>Food Science and Technology, with Brewing Option</td>
<td>B.S.</td>
</tr>
<tr>
<td>Colorado State University</td>
<td>Fort Collins</td>
<td>CO</td>
<td>Fermentation Science and Technology</td>
<td>B.S.</td>
</tr>
<tr>
<td>University of Idaho</td>
<td>Moscow</td>
<td>ID</td>
<td>Fermentation Science</td>
<td>B.S.</td>
</tr>
<tr>
<td>Southern Illinois University</td>
<td>Carbondale</td>
<td>IL</td>
<td>Fermentation Science</td>
<td>B.S.</td>
</tr>
<tr>
<td>Western Michigan University</td>
<td>Kalamazoo</td>
<td>MI</td>
<td>Sustainable Brewing</td>
<td>B.S.</td>
</tr>
<tr>
<td>A-B Tech Community College</td>
<td>Asheville</td>
<td>NC</td>
<td>Brewing, Distillation, and Fermentation</td>
<td>A.A.S.</td>
</tr>
<tr>
<td>Appalachian State University</td>
<td>Boone</td>
<td>NC</td>
<td>Fermentation Sciences</td>
<td>B.S.</td>
</tr>
<tr>
<td>Wayne State College</td>
<td>Wayne</td>
<td>NE</td>
<td>Fermentation Science</td>
<td>B.A. or B.S.</td>
</tr>
<tr>
<td>SUNY Cobleskill</td>
<td>Cobleskill</td>
<td>NY</td>
<td>Applied Fermentation</td>
<td>B.T.</td>
</tr>
<tr>
<td>Oregon State University</td>
<td>Corvallis</td>
<td>OR</td>
<td>Food Science Technology, Fermentation Option</td>
<td>B.S.</td>
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<tr>
<td>Edinboro University</td>
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<td>Philadelphia</td>
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<td>Brewing Science</td>
<td>Post-Bac Certificate</td>
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<td>Brewing and Fermentation Science</td>
<td>A.A.S.</td>
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<td>Middle Tennessee State University</td>
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<td>Fermentation Science</td>
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<td>Specialty</td>
<td>Degree</td>
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<tr>
<td>-------------------------</td>
<td>----------</td>
<td>------------------------------------</td>
<td>--------</td>
<td></td>
</tr>
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<td>B.S.</td>
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<td>B.S.</td>
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</table>

Source: RESI, Program Websites

END OF DOCUMENT