



TRANSFER PATHWAY GUIDE

Associate in Science to Bachelor of Science in Food
Biosciences (Distillation, Fermentation & Beverage
Sciences Track)

Overview

Completion of the following curriculum will satisfy the requirements for an Associate in Science at the Kentucky Community and Technical College System and leads to a Bachelor of Science in Food Biosciences (Distillation, Fermentation & Beverage Sciences Track) at the University of Kentucky.

Admission Requirements

Students must meet the University admission requirements to be admitted into any major within the Martin-Gatton College of Agriculture Food and Environment (MGCAFE).

KCTCS students planning to transfer to the University of Kentucky should work closely with a UK Transfer Advisor each semester to ensure that both KCTCS and UK degree requirements are met.

Degree Requirements

The Martin-Gatton College of Agriculture, Food, and Environment requires that students complete an approved academic enrichment experiences, 45 credit hours and the 300-level or higher, and 120 cumulative credit hours. Students in the Food Biosciences choose from three tracks: Distillation, Fermentation and Beverage Science, Food Business Management, or Research and Development.

General Transfer Requirements

All prospective transfer students are encouraged to receive advising from the University of Kentucky Transfer Center. Appointments are offered online and in-person, and can be scheduled online at <https://www.uky.edu/admission/transfer-advising>.

Additionally, we recommend reviewing the transfer admission requirements (<https://www.uky.edu/admission/transfer-requirements>) and the Frequently Asked Questions (<https://www.uky.edu/admission/transfer/frequently-asked-questions>) on our website: <https://www.uky.edu/admission/transfer>.

For more information, please contact the UK Transfer Center by email at UKTransfer@uky.edu, by phone at 859-257-2000, or in-person in Room 100 of the Funkhouser Building on UK's campus.

KCTCS ASSOCIATE IN SCIENCE TO UNIVERSITY OF KENTUCKY BACHELOR OF SCIENCE IN FOOD BIOSCIENCES (Distillation, Fermentation & Beverage Sciences Track)

Kentucky Community and Technical College System

Category 1: KCTCS General Education Core Requirements (33 hours)

KCTCS Course	Course or Category	Credits	UK Course	Completed
ENG 101	Writing I (WC)	3	ENG 101	
ENG 102	Writing II (WC)	3	ENG 102	
TBS XXX	Oral Communication (OC)	3	TBD XXX	
TBS XXX	Heritage (AH)	3	TBD XXX	
TBS XXX	Humanities (AH)	3	TBD XXX	
ECO 201	Principles of Microeconomics (SB)	3	ECO 201	
TBS XXX	Social and Behavioral Science (SB)	3	TBD XXX	
CHE170+175	General Chemistry I with Lab (NS)	5	CHE 105/111	
BIO 150	Principles of Biology I (NS)	3	BIO 148	
MAT 150	College Algebra (QR)	3	MA 109	
STA 210U	Making Sense of Uncertainty (QR)	3	STA 210	
	Subtotal General Education Core Courses	35		

TBS XXX means to be selected by KCTCS student.

One of these courses must be selected from the KCTCS identified Cultural Studies course list, indicate by placing (CS) next to the course name in Category 1 or 2 table.

Category 2: KCTCS AS Requirements (6 hours)

KCTCS Course	Course or Category	Credits	UK Course	Completed
BIO 152	Principles of Biology II	3	BIO 152	
TBS XXX	Natural Science or Quantitative Reas.	3	TBD XXX	
	Subtotal AA/AS Requirement Courses	6		

Category 3: KCTCS Electives (21 hours)

KCTCS Course	Course or Category	Credits	UK Course	Completed
TBS XXX	Digital Literacy	3	TBD XXX	
TBS XXX	First-Year Experience	3	TBD XXX	
AGR 260	Introduction to Sustainable Agriculture	3	SAG 210	
TBS XXX	Elective	3	TBD XXX	
TBS XXX	Elective	3	TBD XXX	
TBS XXX	Elective	3	TBD XXX	
TBS XXX	Elective	3	TBD XXX	
	Subtotal Elective Courses	21		
	TOTAL Associate Degree Hours	62		

University of Kentucky

Major Requirements for Bachelor of Science in Food Biosciences (Distillation, Fermentation & Beverage Sciences Track)

UK Course	Course	Credits	KCTCS Course	Taken at KCTCS
DHN212	Introductory Nutrition	3		
FSC107	Introduction to Food Bioscience	3		
FSC306	Introduction to Food Processing	3		
FSC434G	Food Biochemistry	4		
UK Core/WRD 203/204	If student has earned AA/AS; take WRD 203/204	3		
FSC395/399/EXP 396	Special Problems in Food Bioscience or Experiential Learning in Food Biosciences or Experiential Education	3-6		
FSC530	Food Microbiology and Safety	5		
FSC 430	Sensory Evaluation of Foods	3		
FSC535	Food Analysis	4		
FSC536	Capstone in Food Biosciences and Tech.	4		
FSC 540	Food Sanitation and Regulations	3		
FSC 538	Food Biofermentation	4		
HRT 335	Distillation, Wine & Brewing Science	3		
TBS XXX	Professional Support	12		
TBS XXX	Elective	1		
Subtotal UK Credit Hours		58		
Total Baccalaureate Degree Credit Hours		120		

The Distillation, Fermentation, and Beverage Sciences track requires 23 credit hours, in addition to the required major courses, and focuses on skills needed to develop and produce beverage alcohol and fermented foods. Required courses for this track include FSC 535, FSC 538, HRT 335 and 12 additional hours from a list of pre-approved courses to fulfill the professional support requirement. Students must utilize professional support classes and electives to fulfill the College requirement of 45 hrs. at the 300-level or above.

Updated: Fall 2026

Sample Course Sequence: KCTCS Associate in Science to UK Bachelor of Science in Food Biosciences (Distillation, Fermentation & Beverage Sciences Track)

KCTCS Fall Semester 1	
ENG 101	3
Heritage Course	3
ECO 201	3
MAT 150 o	3
First Year Experience	3
Total	15

KCTCS Spring Semester 1	
ENG 102	3
CHE 170/175	5
STA 210U/251/296U	3
Oral Communication	3
Digital Literacy	3
Total	17

KCTCS Summer Semester 1	

KCTCS Fall Semester 2	
BIO 150	3
NS or QR	5
Elective	3
Heritage Course	3
Elective	3
Total	17

KCTCS Spring Semester 2	
Elective	3
BIO 152	3
Humanities	3
Social & Behavioral	3
Total	13

KCTCS Summer Semester 2	

UK Fall Semester 3	
DHN 212	3
FSC107	3
FSC 306	3
Prof. Support	3
HRT 335	3
Total	15

UK Spring Semester 3	
FSC 538	4
FSC 434G	4
WRD 203/204	3
Prof. Support	3
Total	14

UK Summer Semester 3	
Total	

UK Fall Semester 4	
Prof. Support	3
FSC 530	5
FSC 430	3
FSC 535	4
Total	15

UK Spring Semester 4	
FSC 536	4
FSC 395/399	3
FSC 540	3
Prof. Support	3
Elective	1
Total	14

UK Summer Semester 4	