

Natural Science Entrepreneurship Major Proposal

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Scientific discoveries have always had a great affect on the way we live our lives. However, often times scientists do not understand how to translate their discoveries so that the general public can use them effectively. For example, scientists have been studying for years why and how certain chemicals taste good; yet, it has not been until recently that their discoveries have begun to be utilized by cooks in what is now known as molecular gastronomy. This lack of communication is especially evident in the brewing industry, which has only just begun to improve brewing methods by incorporating scientific discoveries with *Saccharomyces cerevisiae*, better known as Brewer's Yeast. It is my goal to help fix this problem by bringing science and brewing closer together. By creating a Natural Science Entrepreneurship degree, I hope to gain the knowledge and skills that will allow me to utilize scientific discovery in the business of brewing.

In order to achieve this goal, I plan to take classes in both the Business and Biology departments as well as a number of other courses in the Chemistry and Sociology departments. I will take biology and chemistry classes that will give me a scientific basis and help me to understand the sciences behind yeast and other fungi that are important to the brewing industry. Throughout the science courses I will also take business and sociology classes that will help me understand the cultural side of the brewing industry and what is required to insure a successful brewing business. Finally, I will complete my major with a two-part Senior Capstone. The first part will involve completion of the United States Bartenders Guild, Spirits Professional Test. The second part will involve a written report on modern brewing and distilling techniques that will be graded by my advisors.

After graduating from Hendrix College with a degree in Natural Science Entrepreneurship, I hope to continue my studies by attending the Master Brewing program at the University of California-Davis. From there, I also hope to attend the Siebel Institute's classes on distilling before I finally reach my ultimate goal of starting my own microbrewery/distillery.

Course Requirements (15 Courses)

- CHEM110 General ChemistryI: Chemical Structure and Properties
- CHEM120 General ChemistryII: Chemical Analysis and Reactivity
- CHEM240 Organic Chemistry I
- CHEM250 Organic Chemistry II
- BIOL 150 Cell Biology
- BIOL 190 Botany
- BIOL 250 Genetics
- BIOL 340 Microbiology
- BIOL 360 Biology of Algae and Fungi
- BUSI 100 Contemporary Issues in Business and Entrepreneurship
- BUSI 200 Fundamentals of Accounting I
- BUSI 210 Fundamentals of Accounting II
- BUSI 330 Cost Accounting
- BUSI 410 Corporate Finance (Pre-requisites already fulfilled from AP credit)
- SOCI 340 Food, Culture, and Nature

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