

FSTE-FOOD SCIENCE & TECHNOLOGY (FSTE)

FSTE 164G. Introduction to Food Science and Technology

4 Credits (3+2P)

An introductory course in the scientific study of the nature and composition of foods and their behavior during all aspects of their conversion from raw materials to consumer food products.

FSTE 175. ACES in the Hole Foods I

4 Credits

Food production activities related to operation of ACES in the Hole Foods, a student-run food company that will give FSTE majors hands-on experience in all aspects of developing, producing and marketing food products Restricted to Las Cruces campus only.

Prerequisite(s): Students enrolled in this class must possess A Food Handler Card.

FSTE 200. Special Topics

1-4 Credits

Specific topics and credits to be announced in the Schedule of Classes. Maximum of 4 credits per semester and a grand total of 9 credits.

FSTE 210G. Survey of Food and Agricultural Issues

3 Credits

Same as AG E 210G.

FSTE 263G. Food Science I

4 Credits (3+2P)

The scientific study of the principles involved in the preparation and evaluation of foods. May be repeated up to 4 credits.

FSTE 275. ACES in the Hole Foods II

4 Credits

Food production activities related to operation of ACES in the Hole Foods, a student-run food company that will give FSTE majors hands-on experience in all aspects of developing, producing and marketing food products. May be repeated up to 4 credits.

Prerequisite(s): FSTE 175 and Have a Food Handler Card.