

# FSTE-FOOD SCIENCE & TECHNOLOGY (FSTE)

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## **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.