

FSTE-FOOD SCIENCE & TECHNOLOGY (FSTE)

FSTE 1110G. 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 1120. ACES in the Hole Foods I **4 Credits (4)**

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 2110G. 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 2120. ACES in the Hole Foods II **4 Credits (8P)**

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 1120 and Have a Food Handler Card.

FSTE 2130G. Survey of Food and Agricultural Issues **3 Credits (3)**

Survey of food and agricultural issues, including: geography of food production and consumption; human-agricultural-natural resource relations; agriculture in the United States and abroad; modern agribusiness; food safety; food, agriculture, and natural resources policy; ethical questions; role and impact of technology. Crosslisted with AEEC 2130G.

FSTE 2996. 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.