## FOOD SCIENCE - UNDERGRADUATE MINOR

A minimum of 18 credits of courses with the FSTE prefix are required for a minor in Food Science and Technology. A grade of "C-" or better is required in all classes to be counted toward the minor. Prerequisites for a given course must be completed before taking the course, or consent of instructor must be obtained before enrolling in the course.

| Prefix                   | Title  | Credits |
|--------------------------|--|---------|
| Required Courses         |  |         |
| FSTE 320                 | Food Microbiology                                      | 4       |
| FSTE 425                 | Sensory Evaluation of Foods and Product<br>Development | 3       |
| FSTE 475                 | ACES Foods at NMSU-Experiential Learning               | 1       |
| Electives (select at lea | st three courses from the following):                  | 10      |
| FSTE 325                 | Food Analysis  |         |
| FSTE 421                 | Food Chemistry   |         |
| FSTE 423                 | Food Processing Technologies                           |         |
| FSTE 430                 | Brewing Science & Engineering                          |         |
| Total Credits            |  | 18      |