FSTE-FOOD SCIENCE & TECHNOLOGY (FSTE)

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. Students enrolled in this class must possess A Food Handler Card
Learning Outcomes
1. Apply basic scientific principles, procedures, techniques and standards in the production of food products.
2. Apply principles of sanitation and safety to the production of food products.
3. Assist in the development and evaluation of new and/or existing food products made for human consumption.
4. Prepare a resume and portfolio

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.
Learning Outcomes
1. Explain basic scientific principles involved in the preparation of high quality food products.
2. Utilize scientific inquiry in the experimental investigation of factors influencing the chemical, physical and sensory properties of food products.
3. Apply basic scientific principles, procedures, techniques and standards in the preparation of all types of high quality food products.
4. Use basic methods of quantitative analysis to critically evaluate quality characteristics of food.
5. Use sensory science techniques and terminology to critically evaluate acceptability and quality characteristics of food.
6. Describe high quality characteristics of a variety of food products using appropriate terminology.
7. Apply principles of sanitation and safety to food preparation.

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. Student must also have a Food Handler Card to enroll in this course.
Prerequisite(s): FSTE 1120.
Learning Outcomes
1. Apply basic scientific principles, procedures, techniques and standards in the production of food products.
2. Apply principles of sanitation and safety to the production of food products.
3. Assist in the development and evaluation of new and/or existing food products made for human consumption.
4. Prepare a resume and portfolio

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.
Learning Outcomes
1. Understand of global agriculture including production techniques used in various geographical regions, consumption trends, and political and social constraints.
2. Synthesis information about agricultural issues and make informed arguments
3. Articulately discuss modern issues in agriculture
4. Write coherent arguments relative to personal beliefs regarding agricultural issues

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.
Learning Outcomes
1. Varies