

# 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.

### **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

[View Course Outcomes](#)

## **FSTE 2110G Food Science I 4 Credits (4)**

The scientific study of the principles involved in the preparation and evaluation of foods. (3+2P) Repeatable: up to 4 credits.

[View Course Outcomes](#)

## **FSTE 2120 ACES in the Hole Foods II 4 Credits (4)**

The scientific study of the principles involved in the preparation and evaluation of foods. (3+2P) Repeatable: up to 4 credits.

### **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.

[View Course Outcomes](#)

## **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. Crosslist: AEEC 2130G.

[View Course Outcomes](#)

## **FSTE 2996 Topics in Food Science and Technology 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. Student learn objectives vary based on topic.

[View Course Outcomes](#)