

# COFFEE PROCESSING AND QUALITY - CERTIFICATE

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## Program Requirements

Code	Title	Semester Credit Hours
FSTC 324	Food Safety and Preventive Controls for Human Food or ANSC 326/or Food Bacteriology FSTC 326	3
FSTC 430	Harnessing the Power of Healthy Functional Food Ingredients	3
FSTC 487/ ANSC 487	Sensory Evaluation of Foods	3
HORT 450	Processing Coffee and High-Value Horticultural Crops	3
	Select one of the following:	3
AGEC 485	Directed Studies	
AGEC 489	Special Topics in...	
AGEC 491	Research	
BAEN 427	Engineering Aspects of Packaging	
FSTC 312	Food Chemistry	
FSTC 485	Directed Studies	
FSTC 491	Research	
HORT 485	Directed Studies	
HORT 491	Research	
<b>Total Semester Credit Hours</b>		<b>15</b>