

Blending Taste and Technology

In a region of worldwide agricultural importance, Fresno State's Culinology® program is leading the way in how we will prepare and eat food in the future.

Culinology® blends culinary arts and the science of food. Chef and assistant professor Klaus Tenbergen teaches students about food production and preservation, quality, taste, texture and visual appearance. By combining food technology with culinary artistry, graduates will find more efficient and economical ways of manufacturing convenient, safe, nutritious foods that have the look and taste of food served in a restaurant.

From plant to plate, Fresno State's agricultural programs are impacting the world.



FRESNO STATE

POWERING THE NEW CALIFORNIA

More information at www.FresnoStateNews.com

On Campus

Saturday, March 1 – 8 a.m. - 6 p.m.
Equestrian Competition vs. Auburn
Animal Science Pavilion

