

# Beverage Service Management - MINOR

The Beverage Service Management minor provides students with an opportunity to acquire deeper understanding and expertise in the beverage field. With its required **15 credits** of beverage studies, the minor enables students to further explore their passion for beverages and develop important theoretical and practical competencies needed to pursue leading, internationally recognized, beer, wine and spirits-based certifications.

## Beverage Service Management

Minor

### Courses

FSM2055	Beverage Appreciation *	3
Choose 12 credits from the following: **		12
CUL3020	Foundations of Wine	
CUL3082	Exploring Mead and Honey	
CUL3092	Brewing Arts	
CUL3093	Coffee, Tea, and Non-Alcoholic Beverage Specialist	
CUL3270	Volcanic Island Wines: The Azores and Madeira	
CUL3585	Mediterranean Wine, Spirits and Cheese	
CUL3900	Exploring Ciders and Fruit Wines	
CUL4025	Advanced Wine Studies	
CUL4045	Spirits and Mixology Management	
CUL4416	British Practical Brewing (Study Abroad)	
CUL4460	Advanced Brewing Theory and Analysis	
CUL4955	Old World Wine Exploration (6 credits)	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
FSM4160	Food and Beverage Strategies and Logistics	
FSM4880	Beverage Operations Management	
<b>Total Credits</b>		<b>15.0</b>

\* FSM2055 Beverage Appreciation is a required course except for students who have completed CUL1365 Exploring Beverages, CUL2235 Contemporary Service and Restaurant Supervision or CUL2510 Contemporary Restaurant Operations and Management.

\*\* Students are responsible for meeting prerequisites.

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates page for additional information.