

Sommelier Management - MINOR

The College of Food Innovation & Technology offers a Sommelier Management minor (15 credits) that strengthens the qualifications of graduates preparing for management careers in the beverage industry. The minor is intended to provide students with the skills and expertise to enhance their major field of studies, particularly in food service management or restaurant management. The added beverage specialization will develop students' abilities to effectively analyze, serve, sell, market and manage commercially important beverages, especially wine and spirits. There is a focus on food pairing principles, beverage menu development, server staff training, costing methodologies and inventory control systems for the purchase, storage, distribution and sales of beverages.

Sommelier Management

Minor

Courses

CUL3020	Foundations of Wine	3
CUL4025	Advanced Wine Studies	3
CUL4185	Sommelier Capstone	3
Choose 6 credits from the following: *		6
CUL3030	Exploring Cheese	
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	
CUL4045	Spirits and Mixology Management	
CUL4416	British Practical Brewing **	
CUL4955	Old World Wine Exploration (6 credits) **	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
Total Credits		15.0

* Students are responsible for meeting prerequisites.

** Study abroad course

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.