

Food & Beverage Management - MINOR

The Food and Beverage Management minor is intended to provide students with a foundation of operational knowledge, skills and industry-recognized certifications in areas such as safe service of alcohol, food allergy concerns and dining operations needed to manage successfully within a wide variety of hospitality industry segments. The minor exposes students to commercial and non-commercial operations and explores the operational cycle of control, potential career paths and the current technologies utilized by leading businesses.

Food & Beverage Management

Minor

Choose five of the following: *	15
FSM2055 Beverage Appreciation	
FSM2110 Food and Beverage Operations in the Sports, Entertainment and Event Management Industry	
FSM2130 The Businesses of Non-Commercial Foodservice	
FSM3060 Front of the House Operations Management	
FSM4880 Beverage Operations Management	
TRVL2165 Food Culture and Tourism	
Total Credits	15.0

* 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.