

# 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
FSM2080	Food Service Operations
FSM2110	Food and Beverage Operations in the Sports, Entertainment and Event Management Industry
FSM3060	Front of the House Operations Management
FSM3111	Catering: Sales and Operations Management
FSM4061	Advanced Food Service Operations Management
FSM4880	Beverage Operations Management
HOSP2260	Exploring the Private Club Industry
<b>Total Credits</b>	<b>15.0</b>

\* 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 the minor's list of courses to complete the minor. Please see the Minors, Specializations and Certificates page for additional information.