Foodservice Production

MINOR CODE - U104

The minor in food service production is designed to provide students educational opportunities in the areas of hospitality and/or foodservice management and/or food production management. Emphasis is given to those courses that provide expanded knowledge on management, food production, and food safety. Students must obtain a 75% or higher on the ServSafe® Food Safety and Alcohol examinations offered in order to obtain the minor. A minimum GPA of 2.0 is required in all minor courses.

A grade of C or higher must be earned in all minor courses.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ARE 440</td>
<td>Futures Market/Commodity Price</td>
<td>3</td>
</tr>
<tr>
<td>FDST 200</td>
<td>Food Science and Technology</td>
<td>3</td>
</tr>
<tr>
<td>FDST 445</td>
<td>Food Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>HN&amp;F 353</td>
<td>Food Service Systems Management</td>
<td>4</td>
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</tbody>
</table>

Choose two of the following:

- ANPR 341 Beef Production
- ANPR 350 Milk Production
- ANPR 353 Pork Production
- ANPR 356 Small Ruminants
- ANPR 367 Poultry Production
- ARE 204 Agribusiness Management
- FDST 308 Food Plant Sanitation
- FDST 365 Muscle Foods Technology
- HN&F 348 Science of Food Preparation
- HN&F 512 Maternal & Child Nutrition

Total Hours 19