Foodservice Production

Minor Contact

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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>
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</thead>
<tbody>
<tr>
<td>ARE 440</td>
<td>Futures Markets and Commodity Prices</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>
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<tr>
<td>HN&amp;F 353</td>
<td>Food Service Systems Management</td>
<td>3</td>
</tr>
<tr>
<td>Choose two of the following:</td>
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<td>6</td>
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<tr>
<td>ANPR 341</td>
<td>Beef Production</td>
<td></td>
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<tr>
<td>ANPR 350</td>
<td>Milk Production</td>
<td></td>
</tr>
<tr>
<td>ANPR 353</td>
<td>Pork Production</td>
<td></td>
</tr>
<tr>
<td>ANPR 356</td>
<td>Small Ruminants</td>
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<tr>
<td>ANPR 367</td>
<td>Poultry Production</td>
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<tr>
<td>ARE 204</td>
<td>Agribusiness Management</td>
<td></td>
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<tr>
<td>FDST 308</td>
<td>Food Plant Sanitation</td>
<td></td>
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<tr>
<td>FDST 365</td>
<td>Muscle Foods Technology</td>
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<tr>
<td>HN&amp;F 348</td>
<td>Science of Food Preparation</td>
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<tr>
<td>HN&amp;F 512</td>
<td>Maternal and Child Nutrition</td>
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Total Hours: 18