Foodservice Production

Minor Contact

- Christopher Ashwell (christopher.ashwell@mail.wvu.edu)

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 Code</th>
<th>Course Title</th>
<th>Hours</th>
</tr>
</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>
</tr>
<tr>
<td>HN&amp;F 353</td>
<td>Food Service Systems Management</td>
<td>3</td>
</tr>
<tr>
<td>&amp; 353L</td>
<td>and Food Service Systems Management Laboratory</td>
<td></td>
</tr>
</tbody>
</table>

Choose two of the following: 6

- ANPR 341  Beef Production
- ANPR 350  Milk Production
- ANPR 350L Milk Production Laboratory
- 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 348L Science of Food Preparation Laboratory
- HN&F 512  Maternal and Child Nutrition

Total Hours 18