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.

- ARE 440 Futures Markets and Commodity Prices 3
- FDST 200 Food Science and Technology 3
- FDST 445 Food Microbiology 3
- HN&F 353 Food Service Systems Management 3
- & 353L and Food Service Systems Management Laboratory

Choose two of the following: 6

- ANPR 341 Beef Production
- ANPR 350 Milk Production
- & 350L and 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