

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 in order to obtain the minor. A minimum GPA of 2.0 is required in all minor courses

| Code | Title | Hours |
|--|---|-------|
| 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 & 353L | Food Service Systems Management and Food Service Systems Management Laboratory | 3 |
| Choose two of the following: | | 6 |
| ANPR 341 | Beef Production | |
| ANPR 350 & 350L | Milk Production 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 |