

# FOODSERVICE ADMINISTRATION MINOR

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The Minor in Foodservice Administration is for students interested in developing a greater understanding of the food industry and foodservice operations. This minor is a great complement for students who are majoring in recreation, hospitality, and parks management; marketing; and business administration.

## Course Requirements for the Minor

The following courses, or their approved transfer equivalents, are required of all candidates for this minor.

Course	Title	Units
NFSC 100	Basic Nutrition	3
NFSC 120	Introduction to Food Science	3
NFSC 122	Food Safety and Sanitation	2
NFSC 230	Introduction to Foodservice Administration	3
NFSC 430	Foodservice Procurement and Management	3
NFSC 431W	Foodservice Equipment and Production Systems (W)	3
Select two of the following:		6
ANSC 350	Meat and the Consumer	
NFSC 429W	Cultural Food (W)	
NFSC 489	Externship <sup>1</sup>	
PSSC 305	Introduction to Wines	
PSSC 390	Food Forever: Comparisons of Sustainable Food Production Systems	
RHPM 354	Resort/Lodging Operations	
RHPM 422	Leisure Services Promotion	
RHPM 524	Commercial Recreation Operation	
<b>Total Units</b>		<b>23</b>

<sup>1</sup> Must take for a minimum of 3 units.