

FOODSERVICE ADMINISTRATION MINOR

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 marketing, business administration, and recreation, hospitality, and parks management.

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 432	Foodservice Procurement and Production Management	4
Select two of the following:		6
ANSC 350	Meat and the Consumer	
NFSC 429W	Cultural Food (W)	
NFSC 489	Externship ¹	
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	
Total Units		21

¹ Must be taken for three units and may only be taken once for this requirement.