

Requirements for Minor in Culinary Science for Non HRTM Majors

A minor in Culinary Science for non HRTM majors consists of 18 or more credit hours of approved course work of which at least 9 must be numbered 300 or higher; all completed with a grade of "C" or higher. This minor has the following prerequisite:

BIOL 111 or 211, plus lab (To waive this requirement you need the consent of the FSTE 320 instructor)

TO THE STUDENT: After you have begun your final course work for the minor, complete the application below and bring it and a copy of your transcript to the School of Hotel, Restaurant and Tourism Management, GT 138, for approval

TO: Director, Department of: _____
 (Name the department of your major)

And Dean, College of: _____ (Date)

 (Your full name) (Banner ID)

Has completed the requirements for a minor in Culinary Science*:

REQUIRED COURSES	CRS REQ	SEM TAKEN	CRS EARN	GRADE
HRTM 231 Safety, Sanitation and Health in Hospitality	2			
FSTE 263 Food Science	4			
HRTM 263 Food Production and Service Fundamentals	3			
FSTE 320 Food Microbiology	3			
HRTM/FSTE 363 Quantity Food Production and Service (Circle one taken)	4			
FSTE 425 Sensory Evaluation (3 cr) HRTM 413 Restaurant Operations Management (4 cr) (Circle the one taken)				
TOTAL	19/20			

*Courses marked with an asterisk are in progress and must be completed with a grade of "C" or better

 HRTM Advisor

 Director, School of Hotel, Restaurant and Tourism Management

