

Culinary Management • Certificate

Why Choose the Culinary Management Certificate?

The Culinary Management Certificate is designed to complement any major or non major with the basic culinary management background to operations that offer food and beverage.

Admission Requirements

Any person who is admitted to the university is welcome to seek the attainment of this certificate. You must present evidence of graduation from high school with a 2.35 grade point average.

Graduation Requirements

A Ferris student will receive this certificate after completion of the requirements for the certificate with a minimum 2.0 grade point average in the certificate courses.

No more than 50% of the credits required for this certificate may be transferred from another institution, nor will this certificate be granted if more than six of the certificate credits are specifically required in the student's major.

Required Courses

	Credit Hours
RFIM 114 Menu Planning-Nutrition	3
RFIM 229 Dining Room Service Mgmt	3
Electives (Choose two from the following courses)	
RFIM 111 Principles of Food Science	3
RFIM 127 Principles of Cooking - Baking	3
RFIM 214 Design-Layout Food Facilities	3
RFIM 226 World Cuisines	3
Minimum credit hours required:	12



More Information

Hospitality Programs
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The College of Business is accredited by the Association of Collegiate Business Schools and Programs (ACBSP.)
http://www.acbsp.org/p/st/ld/sid=s1_001

FERRIS STATE UNIVERSITY

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