

Restaurant and Food Industry Management • Certificate

Why Choose Restaurant and Food Industry Management?

The Restaurant and Food Industry Certificate was designed for those whose job responsibilities have been expanded, those who have moved into a new job or those wishing to qualify or retrain for a new position.

Admission Requirements

Any person who is admitted to the university or the University Center for Extended Learning 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

Restaurant and Food Industry Management Courses		
RFIM 113	Sanitation and Safety	3
RFIM 115	Food-Labor Cost Control System	3
Choose two classes from the following:		
RFIM 114	Menu Planning-Nutrition	3
RFIM 204	Food-Bev Operation in Clubs	3
RFIM 207	Beverage Management	3
RFIM 211	Purchasing-Hospitality Ind	3
RFIM 214	Design-Layout Food Facilities	3
RFIM 227	Industry Exploration	3
RFIM 229	Dining Room Service Mgmt	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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