

Restaurant and Food Industry/Hotel Management Minor • *Minor*

Why Choose the Restaurant and Food Industry Minor?

The Restaurant and Food Industry/Hotel Management minor is designed to complement any major by teaching students the basic background of food service and hotel operations.

Admission Requirements

Any person who is admitted to a Ferris State University Bachelor's degree program is welcome to seek the attainment of this minor in addition to their major.

Graduation Requirements

You will receive the Restaurant Minor upon graduation with a baccalaureate degree, and after completion of the requirements for the minor with a minimum 2.0 grade point average.

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

Required Courses

Credit Hours

Restaurant & Food Industry Management Courses

RFIM 113 Sanitation & Safety 3

RFIM 115 Food & Labor Cost Control System 3

Choose one from the following:

RFIM 111 Principles of Food Science 3

RFIM 114 Menu Planning/Nutrition 3

RFIM 127 Principles of Cooking & Baking 3

RFIM 204 Food & Beverage Operations in Clubs 3

RFIM 207 Beverage Management 3

RFIM 211 Purchasing: Hospitality Industry 3

RFIM 214 Design/Layout of Foodservice Facilities 3

RFIM 226 World Cuisines 3

RFIM 227 Industry Exploration 3

RFIM 229 Dining Room Service Mgmt 3

Hotel Management Courses:

Choose three from the following:

HOMT 301 Property & Facilities Mgmt 3

HOMT 305 Event Planning 3

HOMT 403 Hospitality Law 3

HOMT 404 Front Office Procedures/Accountg 3

HOMT 405 Resort & Recreation Mgmt/Tourism 3

MGMT 373 Human Resource Management 3

Minimum credit hours required: 18



More Information

Hospitality Programs
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FERRIS STATE UNIVERSITY

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