

**DEPARTMENT OF FAMILY AND CONSUMER SCIENCES**  
**REQUIREMENTS FOR A MINOR IN CULINARY SCIENCE FOR HNDS MAJORS**

To the Student's Dean:

Date: \_\_\_\_\_

\_\_\_\_\_  
 Name of Student

Banner ID: \_\_\_\_\_

has completed the following courses which satisfy the requirements for a minor in Culinary Science for HNDS majors in the Department of Family and Consumer Sciences.

Courses Taken	Semester Taken	Credits	Grade

**TOTAL CREDITS COMPLETED** \_\_\_\_\_

\_\_\_\_\_  
**Faculty Advisor**

\_\_\_\_\_  
**Date**

\_\_\_\_\_  
**Department Head**

\_\_\_\_\_  
**Date**

## **Requirements for a Minor in Culinary Science for HNDS Majors**

### **Department of Family and Consumer Sciences**

A minimum of eighteen (18) credits is required for a minor in Culinary Science for HNDS Majors of which a minimum of nine (9) credits must be numbered 300 or above. A grade of “C” or better is required in all classes to be counted towards the minor. Prerequisites for a given course must be completed before taking the course or consent of instructor must be obtained before enrolling in the course. No more than three (3) credits may be taken in Special Topics or Special Problems.

#### **Complete the following courses:**

FSTE 263G Food Science I (4 credits)

FSTE 320 Food Microbiology (3 credits)

HNDS/HRTM 363 Quantity Food Production and Service (4 credits)

HRTM 231 Safety, Sanitation and Health in Hospitality (2 credits)

HRTM 263 Food Production and Service Fundamentals (3 credits)

HRTM 413 Restaurant Operations Management (4 credits)