

College of Health and Human Services
 Hospitality Management Department
 Approval for Restaurant and Food Service Management (RFSV) Minor
 (For Non-Hospitality Management Majors Only)

Student's Name: _____ Date: _____ ID#@ _____
 Address: _____
 Local Phone: _____ IUP Email: _____
 Student's Major: _____ GPA: _____ Anticipated Graduation: _____
 Student Signature _____

Major Advisor Name

Major Advisor University Office Address

I do () do not () approve the above student to apply for a Restaurant and Food Service Management Minor.
 Reason for disapproval: _____

 Date _____ Chairperson, Department of HOSP, 15 Ackerman Hall

 HOSP Minor Advisor: _____

Checklist of Required Courses	Term	Year	Grade	Verification by the HOSP Department Office
HOSP 130 – Food Service Sanitation (1cr.)				
HOSP 220 – Food Service Operations (3cr.)				
HOSP 330 – Applications of Food Production and Service (4cr.)				
HOSP 402 – Beverage Management (3cr.)				
HOSP 403 – Wine and Wine Services (3cr.)				
HOSP 413 – Restaurant Food Production and Service (4cr.)				

Note to Major Advisors: Minors must be cleared by the HOSP Department for graduation with a minor in Restaurant and Food Service Management.

Note to Students:

1. HOSP 130 and 220 are prerequisites for HOSP 330.
2. Students are required to show proof of approved safe food handling certification prior to register for HOSP 330 and 413.
3. Department-specified kitchen food preparation uniform and knife kit are required for HOSP 330 and 413.
4. None of the courses can be taken “pass/fail”

Copies to: Registrar’s Office, Clark Hall
 HOSP Office, 10 Ackerman Hall
 Student’s Major Advisor
 Student

Attention Student: Once this application is approved, your academic record will show that you are seeking a minor in restaurant and food service management. After you complete all required coursework, it is **your** responsibility to contact the Hospitality Management Department (10 Ackerman Hall) so the minor can be cleared and awarded at the time of your graduation.

INDIANA UNIVERISTY OF PENNSYLVANIA
DEPARTMENT OF HOSPITALITY MANAGEMENT
Minor in Restaurant and Food Service Management (RFSV) – 18 credits

Minor Description:

The Restaurant and Food Service Management Minor prepares students with the skills to be a successful food service manager. This minor prepares students to manage and operate the Allenwood Restaurant by developing skills in food sanitation, food preparation skills, menu planning, front and back of the house operations, and responsible alcohol service.

Learning Objectives:

Upon the completion of this minor students will be able to:

1. Demonstrate proper food handling and sanitation practices.
2. Develop and analyze food service costing and financial statements.
3. Recognize and apply responsible alcohol service.
4. Manage the Allenwood Restaurant using industry standard front and back-of-the house operation principles.
5. Display effective leadership and communication skills as a professional manager for a foodservice operation.

Curriculum:

18 cr.

Required Courses:

HOSP 130	Food Service Sanitation	1cr _____
HOSP 220	Food Service Operations	3cr _____
HOSP 330	Applications of Food Production and Service (1) (2)	4cr _____
HOSP 402	Beverage Management	3cr _____
HOSP 403	Wine and Wine Service	3cr _____
HOSP 413	Restaurant Food Production and Service (1) (2)	4cr _____

(1) Department-specified kitchen food preparation uniform and knife kit are required for lab courses.

(2) Students are required to show proof of approved safe food handling certification.

Students that wish to apply for minor from the Hospitality Management Department must set up an appointment to meet with the department chairperson, Dr. Stephen Shiring, in Ackerman Hall, Room 15.