

FOOD & BEVERAGE MANAGEMENT (MINOR)

Available to all students, the focus of this minor is to give broad exposure to the scale and scope of the foodservice and beverage management industry, and to enable students to explore topics such as purchasing and cost controls, foodservice, wine education, craft beer education, and restaurant entrepreneurship in some depth.

Course Requirements

A student minoring in Food & Beverage is required to complete the following courses totaling at least 20.0 hours:

Course	Title	Quarter Hours
Select twelve credit hours from courses in the Hospitality Business Foundation:		12
HSP 100	INTRODUCTION TO HOSPITALITY	4
HSP 330	RESTAURANT OPERATIONS	4
HSP 332	BEVERAGE MANAGEMENT	4
Select eight credit hours from the following:		8
HSP 203	HOSPITALITY LEADERSHIP & SELF DEVELOPMENT (1)	
HSP 204	HOSPITALITY LEADERSHIP & TEAMS (1)	
HSP 207	HOSPITALITY LAW, ETHICS & RISK (1)	
HSP 208	MANAGING PEOPLE & THE CHICAGO UNION ENVIRONMENT (1)	
HSP 331	FOODSERVICE PURCHASING	
HSP 333	INTERNATIONAL WINE EDUCATION & MANAGEMENT	
HSP 398	SPECIAL TOPICS IN HOSPITALITY (The Business of Craft Beer or Restaurant Entrepreneurship)	

¹ These courses are each 2.0 quarter hours

Graduation Requirements

All Hospitality Leadership (HSP) courses and any other courses used toward the minor must be completed with a minimum grade of C- (or PA where specified) and with a combined GPA of 2.000 or higher.