

**Ferris State University - College of Business**

**Sports, Entertainment & Hospitality Management Department - Culinary Management Certificate**

**NAME:** \_\_\_\_\_

**ID:** \_\_\_\_\_

Required		Course Title - Prerequisites Shown in Brackets ( )	Crs	Gr
<b>Required Courses - 6 Credits</b>				
RFIM	114	Menu Planning/Nutrition	3	
RFIM	229	Dining Room Service Management	3	
<b>Select Two of the Following Courses - 6 Credits</b>				
RFIM	111	Principles of Food Science	3	
RFIM	127	Principles of Cooking and Baking	3	
RFIM	214	Design/Layout of Foodservice Facilities	3	
RFIM	226	World Cuisines	3	

**NOTE:** Not more than 50% of the credits in this certificate may be transferred from another institution, nor, will this certificate be granted if more than 50% of the certificate credits are required in the student's major.

**For more information, please contact the Hospitality Programs Office at (231) 591-2382 or the Sports, Entertainment & Hospitality Management Department Office at (231) 591-2380.**

**NOTICE REGARDING WITHDRAWAL, RE-ADMISSION AND INTERRUPTION OF STUDIES**

Students who return to the university after an interrupted enrollment (not including summer semester) must normally meet the requirements of the curriculum which are in effect at the time of their return, not the requirements which were in effect when they were originally admitted.

**NOTE: A 2.00 GPA is required for completion of this certificate.**

**Student:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Advisor:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Dept. Chair:** \_\_\_\_\_ **Date:** \_\_\_\_\_

## Suggested Schedule for Culinary Management Certificate

### FIRST YEAR

Fall Semester			Crs
RFIM	Choice 114 or 214		3
		<b>TOTAL</b>	<b>3</b>

Spring Semester			Crs
RFIM	Choice 111, 127, 226, 229		3
		<b>TOTAL</b>	<b>3</b>

### SECOND YEAR

Fall Semester			Crs
RFIM	Choice 114 or 214		3
		<b>TOTAL</b>	<b>3</b>

Spring Semester			Crs
RFIM	Choice 111, 127, 226, 229		3
		<b>TOTAL</b>	<b>3</b>